

MaryJane's Cluck™

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

October 2012

Life made us FRIENDS, MaryJanesFarm made us SISTERS

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{HELLO FROM SISTER #1} with MaryJane

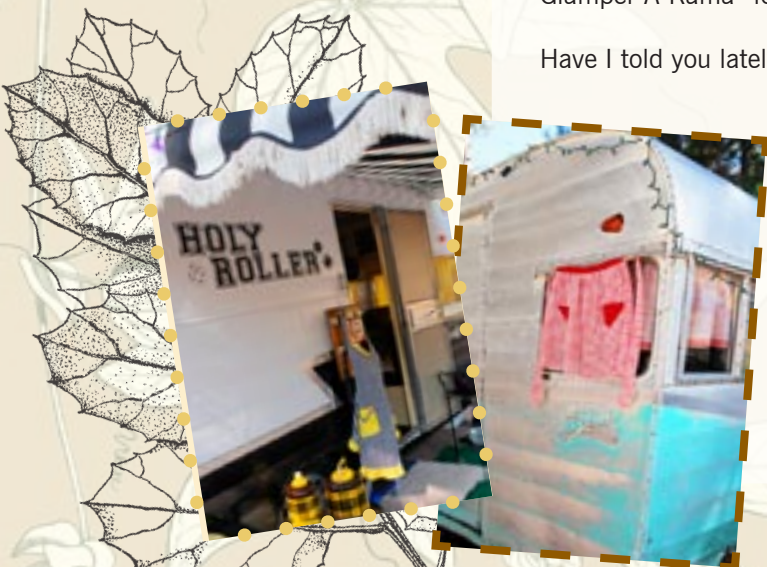
This month, we had the honor of meeting some fantastic, amazing, gorgeous glampers Sisters in person on our recent glamping trip to South Dakota. Organized by none other than Shery Jespersen, Ranch Farmgirl blogger, Sister #753. Our gathering started off with two amazingly glamporous dinners, a riveting game of BINGO, antiquing, and a stop off at Mount Rushmore, as well as doses of pure laziness filled with laughter, music, and sisterhood. Below is a picture of our group taken after dinner on our last night together, as well as a few decked-out trailers that the ladies of Glampers on the Loose re-vamped. The next morning, we headed home, taking with us a trailer-size load of delicious memories, enough to last a lifetime.

On the next couple of pages, you'll meet the River Valley Farmgirls in Minnesota. This month, 20 (and then some) farmgirls and young cultivators decked out their glampsites to create a "glamp city." They even decorated a float for riding in a local parade. My daughter and I had the wonderful honor of meeting the River Valley Chapter a couple of years prior, joining them for an apron model fashion show. Check out our video [here!](#) (Brace yourselves, it's over-the-top hilarious.)

Heading south to Texas, Jennifer Porter, Sister #561, hosted a "Girls and Pearls Glamper-A-Rama" for the third annual Glampout held at her ranch.

Have I told you lately how much I love my Sisters?????

MaryJane 



continued ...



Glamping Adventure in Minnesota!



{ "Glamp City" }

{ Farmgirl Feast! }



{ April holding up the fort! }



{ Fiddlehead Farm's Glamped-up Tent }



{ Farmgirl Float }

{ LNaturals' Victorian Glampsite! }



{ Showthemlove is just as cute as pie about to sit down for some tea! }



{ Showthemlove and her beautiful 1972 Airstream. }



{ Ms. Fiddlehead Farm is brewing up some fun in the back of her cute lil' teardrop. }

Glamper-A-Rama in Texas!





Welcome our new and renewing Sisterhood members!

Adrienne Dyer
Alison Brack
Amanda Dressier
Amber Warfield
Anita Shepperson
Anne Magee
Anne Kulinsky
Arlyce Thompson-Krug
Barb Tschacher
Becky Scasta
Becky Brillon
Becky Latray
Beth Hendricks
Bobbie Minns
Brenda Walker
Brenda Busskohl
Caitlin Klein
Carol Simpson
Catherine Novak
Cathy Curry

Christine Fetter
Connie Schmidt
Cynthia
Debbie Zsoka
Deborah Merci
Debra Buck
Denise Reynolds
Diane Van Horn
Diane Wagster
Diane Lochala
Elin McCall
Elizabeth Thomas
Elizabeth Landin
Erika St. Dennis
Erin Gillispie
Erin Perry
Fiona FixMitchell
Gene Marie Callahan
Hilary King
Ilse Cherecwich

Jenni Middleton
Jenny Pfanenstiel
Kathey Brodtman
Kathleen Bobbitt
Kathryn Saucedo
Laura Clifton
Lavon V. Parker
Lindsay Cantley
Loretta Brown
Lori Rainwater
Lynn Belczyk
Lynn Syrjala-Taylor
Lynn Boehmer
Margo Malcheski
Marie Moleta
Marisa Wunderlich
Marsha Jaramillo
Melissa Cuncell
Melody Crowl
Nancy Collins-Jabas

Pamela Diana
Phyllis Skalko
Rachel Nelson
Regina Smith
Rita Sanderson
Sandy Thomas
Sara Nevill
Sarah Earnest
Sharyl Vandendries
Sherri Pemberton
Shirley Johnson
Stephania Papi
Stephanie Nuce
Tammi Lexa
Teresa Clerc
Victoria Hicken
Yvonne Olivier
Nicola Martina



*Help one another is part of the
religion of sisterhood.*

— Louisa May Alcott



MARYJANESFARM



Each

In the Shelter of Each Other

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 5-year-old and 3-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), and one of her favorite farmgirls that she met when she lived in Kansas (scheduled around working the cows, of course).

Halloween is Upon Us!

This year, we'll be celebrating our third annual Halloween party. I love a holiday that requires folks to dress up in fun costumes. I also love an excuse to get a little crafty. I figure if I do a few crafty projects of themed décor for every year, I'll easily have my house fully decorated in a few years.

We also make a big to-do out of decorating pumpkins and roasting the seeds. It's a fun tradition with kids and keeps the front stoop looking properly festive. This year, I was hoping to keep some decorated pumpkins indoors for décor as well. But a carved pumpkin doesn't last too long inside, so here's my solution.

We used a large pile of ball pins and buttons for our polka dot pumpkins and ball pins and ribbon for our striped pumpkins. The best part about this craft is that all the components (minus the pumpkins, of course), are reusable. This is a great project for kids.

Meg





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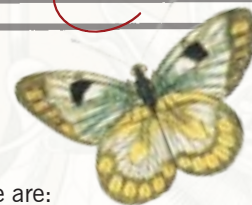




Farm

Where the cookin' begins!

Kitchen



According to MaryJane, the seven aspects for living the farmgirl life are:

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{**FARM KITCHEN**} with Ashley Ogle | to earn a Sisterhood badge in our {**FARM KITCHEN**} category, [CLICK HERE](#)



Ashley Ogle (Sister #2222) was born and raised in northern Idaho, and has always had an intense interest in anything kitchen. Shortly after marrying MaryJane's son, Brian, at the historic one-room schoolhouse his grandfather attended, Brian and Ashley moved back to the farm and began renovating the 1890 farmhouse that both Brian and his grandmother grew up in. And in keeping with tradition, they've begun to raise a family in the same house—their daughter just turned 2.

Whether it was watching her mother cook while she was a baby or simply growing up learning that good food nurtures not just people, but relationships as well, cooking remains an important part of Ashley's life. Last year, she came to work at MaryJanesFarm as a recipe developer/food stylist, and now spends each day inventing and preparing the delicious food you see in our magazines and websites.

Chicken Noodle Soup with Beet Noodles

Sometimes, there's nothing better than a hearty homemade bowl of chicken noodle soup. One of my favorite meals is the humble combination of chicken noodle soup and a grilled cheese sandwich. It's quick, easy, and satisfying. To jazz it up a bit, I thought I would try my hand at making some homemade beet noodles. They add great color to the soup and give it just a hint of earthy beet flavor. The best part is that the noodles dry wonderfully, so they can be made a few days in advance and stored in an airtight container until you're ready to use them. An additional bonus was my daughter's excitement over having "pink noodle soup" for dinner.





Beet Noodles

Prep Time: 30 Minutes Makes: 10 oz

Ingredients:

- 1 small beet, cooked and peeled
- 1 egg
- 1/4 t salt
- 1 1/4 cups flour, plus more for dusting

1. Mash the beet into a fine paste (a food processor works wonderfully). Add salt, egg, and flour. Blend until a sticky dough forms.
2. Dust a clean surface with flour. Place dough on surface and dust the top with flour. Roll out to about 1/16" thickness (or as thin as possible). Cut the sheet of dough into strips that are roughly 1/2" thick. Gently place each strip on cooling racks to dry for 24 hours.
3. Break each strip up into 2"-long pieces and store them in an airtight container until ready to use.

Simple Chicken Noodle Soup

Prep Time: 15 Minutes Cook Time: 1 Hour, 10 Minutes Makes: 8 Servings

Ingredients:

- 1 bone-in chicken breast
- 1 1/4 t salt
- 1 onion, diced
- 3 medium carrots, sliced
- 8 cups cool water
- 1 bay leaf
- 1 celery heart, sliced
- Beet Noodles

1. In a large saucepan, bring chicken, water, salt, bay leaf, and onion to a boil. Simmer until a breast is cooked through. Remove chicken from broth and cool for a few minutes until cool enough to handle. Discard bay leaf.
2. While the chicken is cooling, add celery and carrots to the soup and continue to simmer.
3. Remove the bone from the chicken breast and discard. Shred or cut the breast into pieces and add it to the soup. Continue to cook until celery and carrots are tender.
4. Add beet noodles, and cook until tender (7–10 minutes).



Garden

Bloom Where You're Planted

Gate



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{ *GARDEN GATE* } with MaryJanesFarm | to earn a Sisterhood badge in our { *GARDEN GATE* } category, [CLICK HERE](#)

Going Green ... Tomatoes

Depending on where you live, you've already reeled in your green tomatoes, or you will soon. It's one of those rituals that signal the definitive end of summer, and it can be a sad day if your heart's not in it. But rather than mourn what you've lost, why not celebrate what you're getting? Green tomatoes don't have to collect dust in little newspaper graves just because you can't stomach the thought of frying even one more. Even the best songs get tiresome when overplayed, but green tomatoes are more than capable of learning a new tune.

You know, sometimes we're so focused on waiting for that brilliant red blush that we forget to take in the natural beauty of a green tomato. Go ahead—slice one open. Tomatoes ripen from the inside out, so if yours has already gotten started, you'll see a pinkish-red core bleeding into the surrounding green flesh. If it hasn't, the tomato will still be that delicious pastel mint color. Now look for a hard, white core, about the size of a chickpea, floating somewhere in the top half-inch of the tomato. If you don't find and remove this extremely bitter piece now, you're sure to find it later—and promptly run to spit it out. Your best bet is to cut half an inch off the top and bottom of your tomato and toss them into the compost bin before proceeding with any recipes.

One quick warning about eating raw green tomatoes: Most green tomato recipes are cooked—with good reason. Unripe tomatoes contain natural toxins that can unsettle your stomach. These toxins are responsible for tomatoes that taste bitter and caustic (especially under-grown ones, which you're better off composting). These toxins aren't present in ripe tomatoes, but you can eat unripe ones, too, if you de-activate the toxins with heat. Of course, there are heirloom tomato varieties, like Evergreens and Green Zebras, that stay green even when ripe. These are best for recipes that won't be cooked.

So now that you've found a new appreciation for your green 'maters, whaddya do with 'em? Once you've had your fill of these babies dipped in buttermilk, rolled in cornmeal, and fried, get creative. Green tomatoes make great pickles, preserves, and chutneys. Lay green tomato slices in a baking dish with alternating layers of cheese, cooked ground beef, sauce, and bread crumbs, then bake until everything's tender and bubbly. Stir diced tomatoes into soups or stews for a complex tang. Sauté minced green tomatoes with some onions and the last of your corn, toss with lime juice and herbs, and serve over broiled fish for a colorful and mouth-watering accompaniment. Or for an impressive party snack, slice them nice and thin, brush with garlic oil, sprinkle with sea salt and pepper, and dry in a 200°F oven until crispy—voila, tomato chips!

But for a tried-and-true, bona-fide luscious green tomato recipe that's as fun to say as it is to eat? Try this chow-chow. It's a sweet-and-spicy relish that Southerners enjoy with cornbread, roasted meats, and greens. I also like it alongside breaded, baked chicken; with hot dogs or sausages; or on top of a whole-grain cracker spread with goat cheese. Make extra chow-chow to refrigerate or can, and you'll be over the moon all winter long. In any case, it's a great recipe to have on hand, just in case you "happen" to plant your tomatoes too late this spring.

Accidentally, of course.

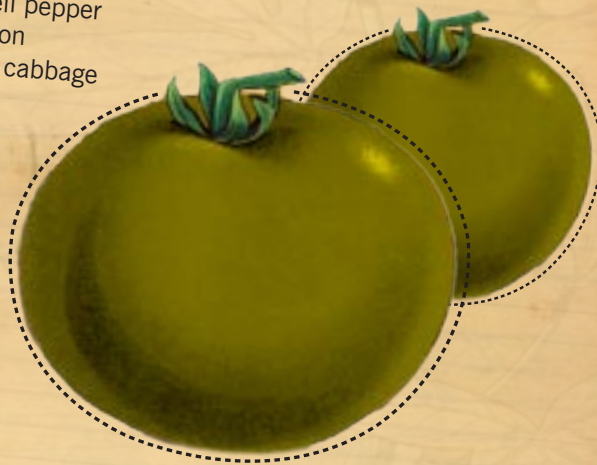
MaryJane

Green Tomato Chow-Chow

● Makes 8 cups

● Ingredients:

- 1/2 cup jalapeño peppers, de-stemmed, de-seeded, and finely diced
- 3 pounds unripe tomatoes, cored, top and bottom slices discarded, and finely diced
- 1/3 cup finely diced red bell pepper
- 1/3 cup finely diced green bell pepper
- 1/3 cup finely diced yellow bell pepper
- 1 cup finely diced white onion
- 1 cup finely shredded green cabbage
- 2 1/2 T sea salt
- 2 cups vinegar
- 1 1/4 cups sugar
- 2 1/2 T brown mustard seeds
- 2 1/2 T yellow mustard seeds
- 2 t celery seed
- 2 t allspice, whole
- 1/4 t ground ginger
- 1/2 t ground turmeric



● Directions:

In a large, non-reactive bowl, toss tomatoes with other vegetables and salt. Cover the surface with parchment and place a plate and a brick on top to press out liquid. Leave in the refrigerator for several hours, then strain off and discard the liquid that runs off. In a large, non-reactive saucepan over low heat, stir together the sugar, vinegar, and spices. Bring to a simmer and add the vegetables. Cook for 10 minutes, then set aside to cool completely. Pack into jars and store in the refrigerator for up to one month. To can this recipe, process in a boiling bath for 15 minutes, or 25 minutes at high altitudes.

Stitching & Crafting Room

Stitches of Fun & Laughter!



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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.

Leather Repair

A friend recently gifted us her old leather sofa. It is gorgeous and well built with soft brown leather, but it had some serious rips and tears. Repairing loose stitching on leather takes a few special tools and some muscle, but I was surprised at how simple it was overall. I watched a handful of short You Tube videos that explained the different stitching techniques used on leather furniture and jumped right into this project.

1 Getting Started



To repair stitching that has come undone, you will need a heavy-duty upholstery thread and a set of curved upholstery needles. I found everything that I needed at the fabric store. If the leather on your furniture has torn and the original stitches are missing, you may also need an awl to punch new holes.



2 Stitch & Repair



To learn how to repair the stitching, I looked at how the seams were originally sewn and tried to duplicate the stitches. For added strength, I doubled the thread and worked in shorter sections, so if part of the repair unravels in the future, I will have a small area to repair rather than a long section. While sewing, keep your thread taught—the longer your thread is, the harder this is to do.

3 Clean & Condition

Once you are done repairing, clean and condition the leather.

Homemade Conditioning Leather Cleaner

1/4 cup vinegar
1/2 cup olive oil
dash of lemon juice

Mix in a spray bottle and spot test before applying. Spray on and wipe off with a soft cloth.





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{MAKE IT EASY} with Shery Jespersen | to earn a Sisterhood badge in our {MAKE IT EASY} category, [CLICK HERE](#)



Shery Jespersen (Sister #753) is a Wyoming cattle rancher who's been horse-crazy 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.

Autumn Potpourri

The how-to of making potpourri is nothing new; however, making a custom blend might be new a new twist for you. Making this beautiful montage, courtesy of nature's bounty, can be a foraging project. The custom blend part of this recipe depends on what you have growing in your garden, where your outings take you, what you find on your woodsy walks ... even taking note of oak trees that are dropping their leaves and acorns in your dentist's parking lot. I make potpourri all year long, adding to it as the months roll by. Early autumn is harvest season, and it is also the ideal time to start a fresh batch of potpourri. Summer flowers are in their last hurrah phase, fall flowers are giving their all, rose hips are bright red and plump, and pumpkin peppers are ready for picking.

To begin making your own custom blend, start looking around outside NOW. So many things look great in potpourri ... evergreen cones, seed pods, small bits of branches, a bird's nest, even a smallish deer horn placed on top for good measure. I save my dried orange pomanders from last Christmas to put in the mix. I pick the last blooms from my flowers before a hard frost is expected and set them on windowsills to dry. Artemisia leaves add a lovely touch of silver lace, bachelor buttons retain their brilliant blue color, and sunflowers turn a deep saffron gold. Roses ... of course ... and the buds also! Freshly fallen leaves are perfect. You don't need exotic ingredients. Locally grown nuts are a good choice too. Sprigs of juniper with their clusters of slate-blue berries are gorgeous. When you trim geraniums, pluck the petals and save them. You want lots of different shapes, textures, and color! Once you get into scavenger-hunting mode, you'll see lots



of possibilities. This project should absolutely involve children or grandchildren. It is an opportunity to get out and breathe deeply some of that fresh autumn air, and the outings will provide many teachable moments.

A large, shallow container is ideal for a potpourri display because you can see all the players. Other options? A woven gathering basket, an enamelware bowl, half of a hollowed-out log, an antique china wash basin. To make the base filler, I use cedar shavings (or just plain wood shavings). I sprinkle most of a bottle of my favorite scented oil on the shavings. Don't be stingy! My new favorite is Frankincense, and it blends nicely





with many other oils I may add later on. I mix the shavings and dried rose petals (available at most hobby stores), then I start to top-dress the base with all the prettiest items. Arrange things in a balanced, yet not too perfect, fashion. When you're happy with the result, sprinkle the last drops of scented oil on the top layer. Your potpourri container might be just right on the corner of a large coffee table, on the bottom shelf of an antique step-back hutch, or on an end-table paired with a candle and pumpkin.

Your family and friends will marvel at the beauty and fragrance of your homemade potpourri, and if your kids participated in the making of it, they'll exclaim with glee that they helped!





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.

No-Bake Herbal Cookie Nuggets

I recently made these no-bake cookies for a camping and canoeing trip, and have been hooked ever since. I really love how healthful, simple, and pure the ingredients are, and just how adaptable the recipe is. You can completely customize it and add whichever nut butter, dried fruit, or other ingredients you have on hand. These delicious nuggets are a perfect snack whether adventuring in the outdoors, gardening, bicycling around town, or working in the office. They'll satisfy your sweet cravings and children love them too. I enjoy crumbling a few over organic yogurt with fresh fruit in the morning or atop sliced peaches with a light drizzle of organic maple syrup or herbal infused honey for dessert.

Ingredients:

- | | |
|---|--|
| 1 cup organic old-fashioned oats | 1–2 T organic barberries |
| 2/3 cup organic coconut flakes, either raw or toasted if desired* | 1 T organic cacao nibs |
| 1/2 cup organic almond, cashew, peanut, filbert, or other nut butter of choice (preferably raw) | 1–2 T organic hemp seeds |
| 1/2 cup organic flax meal or whole seeds | 1–2 t organic chia seeds |
| 1/3 cup organic raw local honey | 1 t organic vanilla extract (make your own!) |
| | Dash of organic cinnamon powder |
| | Pinch of pink Himalayan sea salt |

How to:

Place all of the ingredients into a mixing bowl and stir until completely mixed. Place the bowl in the refrigerator and allow it to chill for approximately 30 minutes. Once chilled, scoop the batter out and press into balls. The size is up to you, mine were approximately 1" in diameter, which made 16 cookies. If the dough is too crumbly to stick together, simply add a little extra honey or nut butter. If desired, the balls may be rolled in coconut flakes or cacao powder to coat them. Keep your herbal cookie nuggets stored in an airtight container in the refrigerator where they'll keep for approximately one week.



Other additions:

Maca powder, pumpkin pie spice, vanilla powder, lycii/goji berries, carob powder, cacao powder, astragalus powder, spirulina powder, chlorella powder, bee pollen, red alaea salt, dried cranberries, powdered ginger root, dried blueberries, crushed cashews, and anything else you wish to add.

*Toasting coconut enhances the flavor, and I've also found that it makes these no-bake cookies less oily. Preheat oven to 350°F. Spread coconut flakes in a thin layer on a baking sheet, and toast for approximately 5–10 minutes. Watch closely and stir frequently so the coconut flakes are toasted evenly and do not burn. Remove from the oven as soon as they are golden brown. Allow to cool to room temperature and then incorporate into the recipe.

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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.

Hunting for the Perfect Autumn Glampsite

My farmgirl pals and I got our first taste of glamping with MaryJane recently. We're hooked on camping all over again—something all of us have fond memories of, but our busy lives had crowded out that sort of recreation. We agree: Those days are over! So we planned a day-trip combining picking apples and looking for the perfect place for our Autumn glamping expedition. The apple trees grow along Sand Creek near Beulah, Wyoming, and the campground sites we wanted to check out are just a few miles away. A gravel road runs alongside the creek for many miles. There isn't a stretch of it that isn't beautiful. We picked a pickup load of apples and headed down the road in search of the perfect Autumn glampsite.

On our first glamping trip, we were at a campground with water and electric hook-ups. Our next excursion will be rustic—no hook-ups. We'll need to bring drinking water. There might be three or four of us, each with a camper, so we'll need plenty of space. We found just what we were hoping for: a pretty little campground with room for everyone, oak and aspen for shade, and the creek runs right alongside it, making water music. While driving, we stopped several times to walk around and enjoy the scenery, including Ranch A, owned by the Parks Department. Years ago, it was a fish hatchery. Fishing is still good along Sand Creek—we spotted pan-sized brown trout in several places. Woohooo! Note to self: Be sure to pack the lemons.



Old-fashioned Prairie Spy apples



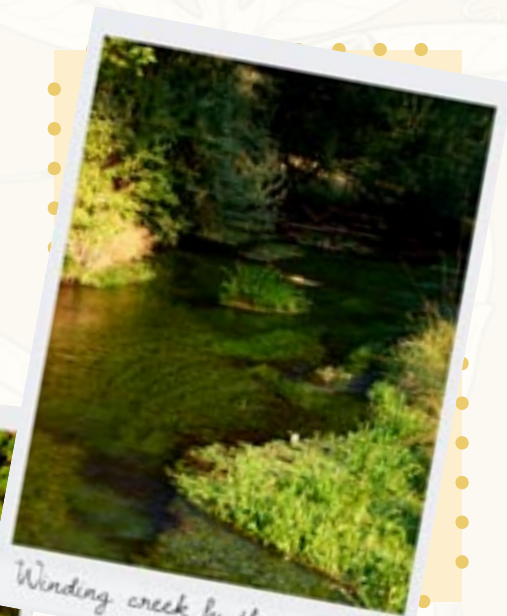
Michele and Anita picking apples



MARYJANES FARM



Oak, Aspen, Fir and Pine grow along the creek



Winding creek by the campsite



Sand Creek near Brule, Wyoming



Watercress for camp sandwiches



Woodbine and wild grapes along the creek



Lots of wild turkeys roaming about



A flash of white and she was gone



Anita and Michele looking for brown trout



Beautiful log barn at Ranch A



Cupola on the Ranch A barn



Ranger's garden near Ranch A



Some of my vintage glamping goodies.



My 1958 Leino all glamped up!

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A Clean Green Shave

Despite the convictions of the unabashedly unshaven minority in our country, most of us are still hooked on a good, clean shave. Whether it's a woman's legs or a man's face, we just seem to be suckers for smooth skin. Right or wrong, society sees shaving as signs of professionalism, tidiness, and pride in one's appearance. And it's neither a new trend nor a passing fancy. People have been nipping hair in the bud for darn near forever—since the advent of clamshell “tweezers” some time back in the Stone Ages. The Ancient Egyptians upgraded to gold and copper razors, according to Britannica.com, and the rest is history.

The latest innovations in shaving are emerging from an increasingly green conscience among consumers who want to ditch the disposables and chemical depilatories. (The Environmental Protection Agency estimated that 2 billion plastic razors end up in landfills each year! And that's not to mention blade cartridges and packaging.) What's interesting about this new chapter in the history of hair removal is that we're taking a step forward, but also a couple steps back. You see, technology is always striving to make a greener gadget—like the newfangled recyclable and rechargeable razors on the market—but some of the “old school” shaving techniques are back in style. And they still work just as well, without leaving nasty nicks in the environment.



Here's a breakdown of some of the best options out there:

Recycline Preserve Triple Razor

Forget disposable—now it's recyclable razors. Recycline's Preserve Triple Razor has a recycled plastic handle (65 percent from Stonyfield yogurt cups) and titanium-coated triple blades that boast a natural lubricating strip. Even the packaging is eco-friendly. The plastic case is made from renewable wood sources and can also be used as a travel case. But here's the best part: When you're ready for new blades—or all new razors—print a prepaid postage label from Recycline's website and send 'em back, packaging and all, to the company to be recycled again. A four-pack of cheerfully colored razors sells for \$8.49 at www.recycline.com.

The Razor Saver

With the Razor Saver, you can pinch pennies and extend the life of your disposable blades by sharpening them—up to 50 times. Just insert your razor in the Razor Saver and run the old blade across the sharpening surface several times to freshen the edge, time and again. It works on single, double and triple blades. \$12.95 at www.sustainablevillage.com.

TRIED AND TRUE:

Old-fashioned Safety and Straight Razors

You may remember your grandfather using one of these, and a number of “old school” barbers still do. A straight razor looks a little scary, but it has been used for ages, and it’s making a comeback. Why? The blade can be resharpened and reused for a lifetime or more, and it hearkens back to a bygone era. In fact, many people prefer to seek out the antique originals for top-quality construction, either from Grandpa’s dresser drawer or from flea markets. They’re not expensive, and they are ready to be sharpened and used anew.

With a bit of practice, shaving with a straight blade is easy to do and virtually danger-free. There’s a great how-to article called “How to Use a Straight Razor” available online at www.motherearthnews.com. If you’re still nervous about the thought of that blade at your throat, though, you might consider another oldie but goodie, the safety razor. Its blades are tucked into a cartridge protected by plastic casing and mounted atop a metal handle, much like the design of disposables today. But when you need a new safety razor blade, you simply replace the metal blade itself, not the whole cartridge. Better yet, sharpen your old blade! A variety of straight and safety razors are available at www.classicshaving.com.

WAIT! WHAT ABOUT WAXING?

Most shaving waxes found in home waxing kits and salons contain petroleum-based ingredients and icky chemical additives. Wax naturally instead with Gigi Organic Milk and Honee Wax (\$13.99 at www.enailsupply.com), Moom’s Organic Hair Removal (\$19.95 at www.moom.com), or Parissa Body Sugar (\$12 at www.parissa.com).

Shaving-cream alternatives

Elemental Soap Works (elementalsoapworks.com) Herbal Shave Bar, infused with a citrus scent and bentonite clay, which helps reduce friction (and nicks). Another shaving cream alternative is Pacific Shaving Company’s Shaving Oil (pacificshaving.com), made from a variety of natural oils, such as sunflower, avocado, and kukui nut. The tiny bottle is good for about 100 shaves and is easy to tuck into a toiletry kit. Alba Botanicals and Tom’s of Maine also make natural shaving creams that are stored in easy-to-recycle tubes. For something more playful, try Herban Cowboy products (herbancowboy.com), available in stores nationwide.





The

MaryJanesFarm News

Scoop

Indexes Available!

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 search/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 will keep Sisters up-to-date on upcoming gatherings.

Upcoming: Farmgirls on the Loose in Texas Get-Together (see p. 26).

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!)



OCTOBER

Sisterhood Special

Now that you have your *Glamping* book, you may need to catch up on some of my other books. You don't have your *Glamping* book yet? You can buy it [here!](#)

3-Book Bundle

Ideabook, Stitching Room,
and Outpost.

Reg \$75 value

Now \$45

Get Your 3-book Bundle [Here](#)



Ideabook: Reg \$35 value • **Now \$21**

Get Your *Ideabook* [Here!](#)

Stitching Room: Reg \$24.95 value • **Now \$15**

Get *Stitching Room* [Here!](#)

Outpost: Reg \$30 value • **Now \$18**

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FREE SHIPPING

on any order over \$50

(Exclusive to Sisterhood members. Offer applies to UPS Ground and Parcel Post only.)

When checking out, log in to your account to receive free shipping..

For questions, call Brian at 1-888-750-6004

Farmgirl Sisterhood

Share in the fun!

Farmgirl Chatter



What are farmgirls chatting about?

Check it out at The Farmgirl Connection link [here!](#)

Gathered Up: Farmgirls on the Loose in Texas 2012

Hi Ladies! It is getting to be that time again! The Farmgirl Glampout is scheduled for Oct. 12–14, 2012. We will be learning about canning and milking! Get more information [here](#).

Across the Fence: An exciting day in our home ... Submitted by princesspatches

My son got his first buck last night during Youth Deer Hunt. In our area of the country, it is a huge rite of passage to get your first buck. He bagged a beautiful 6-pointer. I am so proud of him. He stayed up the entire night and helped skin and process the meat into the freezer. He is one excited young man. Share in the excitement [here](#).

Across the Fence: Do you keep a journal? Submitted by Nancy Gartenman

I posted a picture of mine. Farmgirl Denise sent it to me last year. I find it so handy when I need to look up something, So I already bought my new one for next year. Share about journaling [here](#).

Across the Fence: So with all the “Glamping” spirit going on ... Submitted by AlyssaMarie

Out of the blue this morning, my MIL e-mailed my DH and offered to gift us a 1980 Winnebago. She'd even have it delivered to our property! She lived in it for a short time and fixed quite a lot of the big ticket items—new holding tank, new tires, AC works, gas stove and oven, etc., etc. But it looks as if there is some engine repair issues that may need to be addressed. And since this wasn't an expected investment, I'm gonna have to wait a while for some cash to fix it. Until then, it would be sitting in my side yard, usable but perhaps not moveable. I see potential ... I also see, um, downsides is it worth it? What would you do? I know it's not a cool vintage trailer ... can you even go “glamping” in a Winnebago? Share your advice [here](#).

Across the Fence: Lovin' Fall Glampin! Submitted by laurentany

This past May, I set up a fairly large tent in my backyard and glamped it all up purty. The weather here has been fabulous the past week—the start of Fall. Oh, I am in LOVE! Yesterday, I spent the day doing some “tent-cleaning” out in my tent, and readying it for cool Fall nights. I vacuumed out the whole tent and re-arranged. Then stripped the queen bed down and added several antique quilts and some extra afghans. I just can't wait to spend a Fall evening out there! For the past two nights, I have gone out for a few hours and sat reading my new *Glamping with MaryJane* book and have been just awestruck with the wonder of nature. The crickets are chirping and I am in heaven! I posted a shot of one of my cozy chairs in my tent ... I just wanted to share that I have definitely been bitten by the glamping bug! Inspired by MaryJane and our very own CJ, I have to say, my tent looks like a luxury B&B and the best part is, I can visit anytime I want for any length of time! Share about your glamping experience [here](#).

Barnyard Buddies: What is wrong with my chickens? Submitted by Kristin Sherrill

All summer, I might have gotten on average, about 8 eggs a day. I have almost 40 hens. Different ages from 6 months to going on 3 years. They are not molting. They all look good. Their combs are all nice and bright red. The past few weeks, I might get 2-4 eggs a day. Some days, nothing. Today, I have them cooped till afternoon, when they get let out to free range. I was giving them laying crumbles, scratch and scraps. I have quit the laying crumbles. I feel it's a waste of money if I'm not getting eggs. That stuff's not cheap.

And I know it's not the time of year or the weather. Because there is a guy up the road who has a refrigerator FULL of eggs he's selling for only \$2 a dozen. I mean *full* of eggs. His chickens eat the same thing mine do. A few miles away. And another friend is getting a dozen or so a day from their 20 or so hens.

So what's wrong with my hens?? I put ACV in their water. They get treats. I talk to them all the time. They get fresh straw in their nest boxes. Fresh, clean water. I do not see broken eggshells, so I know they aren't eating the eggs. I don't see a snake in there. I don't see anywhere else they could be laying eggs. Why aren't I getting eggs when everyone else is?

I am selling all my older hens, so I will only have 18 6-month-old hens now. And a rooster. Even with as many as I had, they are not crowded either. Or stressed. Give your advice [here](#).



Barnyard Buddies: A Pink Dragonfly Submitted by Bear5

I have seen blue, brown, and green dragonflies, but never a pink one. The other day, I saw my first pink dragonfly. I think it was posing for the camera. Enjoy. Share your experience [here](#).

Barnyard Buddies: Line Breeding Sheep? Submitted by Kristin Sherrill

I really don't know anything about this, other than I think it's breeding within the same family?

So I have 3 ram lambs I have kept intact in hopes of using them to breed my ewes. Of course, I have all 3 mothers too. I have thought about separating all 3 rams with different ewes. But then I'd have to have 3 places to keep all of them plus another to keep the 2 ewes that are too young to breed right now.

So what would happen if I just put them all in together? What are the chances that each ram would breed their own mother? And if so, what will happen? Will they have 5-legged lambs or brain-damaged lambs?

continued ...



Or even stillborn lambs? I am just imagining all kinds of horrible things that could go wrong. Has anyone done this with your own sheep? And should I not do this at all? I had even thought about buying one ram from somewhere else to use on all the sheep. Give your advice [here](#).

Cleaning Up: Suggestions for lifting stains from a tub? Submitted by Lyndell

Okay ladies, I'm in need of some help. I moved in with my partner earlier this year, and we live in an area that has VERY hard water. In addition, before I moved into the house, he had only been cleaning the tub on a semi-regular basis. Which isn't to say that he *wasn't* cleaning it, only that he would wait until it got pretty bad or he had enough free time before tackling the project ... you know how it is. So, the end result is that our tub/shower has some stains that I'm having a super-tough time lifting. I can get rid of the bright orange rust stains no problem, but I'm still left with some unsightly discoloration. I've tried your typical all-purpose cleansers and abrasives—even the magic eraser—to no avail. I'm not extremely worried about it since we will be remodeling the bathroom in the future, but if anyone knows any cleaning tricks, I'd be glad to hear them! Share your cleaning tricks [here](#).

Gathered Up: Any Harley farmgirls out there? Submitted by cozie lady

Are there any Harley-riding farmgirls out there?? I ride a 2006 Dyna Superglide. Love it. My husband and I spent 10 days in July from MI to Niagra Falls through New York, Pennsylvania, and then back through Ohio to MI. What a ride! NY and PA are absolutely beautiful. Be great to hear from any of you. Share you about your Harley [here](#).





Girl Gab

Where sisters share.

Have you seen the wondrous array of content and heartfelt sharing on girlgab.com? Updated every day at 3 p.m. PST so you can count on fresh content every day of the week. Farmgirl Sisters are amazing. Come read our personal blogs, all in one place now.



MaryJane's Farm
Gabbles & Gushes

MaryJane Butters
Raising Jane Farmgirl

Rebekah Teal
City Farmgirl

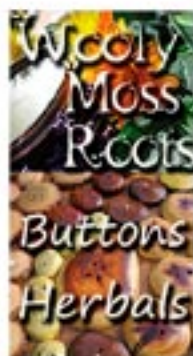
Alexandra Wilson
Rural Farmgirl

Nicole Christensen
Suburban Farmgirl

Sherry Jespersen
Horch Farmgirl

Cathy Belcher
Mountain Farmgirl

Dobbie Bismuth
Beach Farmgirl



Who's Gabbing and Who's Gushing

A MODERN FAMILY Red Carpet Hit!

Posted on September 26, 2012 by Amy Malaise, Sister #2744



I just love 'Modern Family' and I am so thrilled that it will be coming back tonight! Such a great show that manages to be both hilarious and heartwarming ... [Read more](#) —

These Precious Days

Posted on September 26, 2012 by Cassidy Horne, Sister #4371

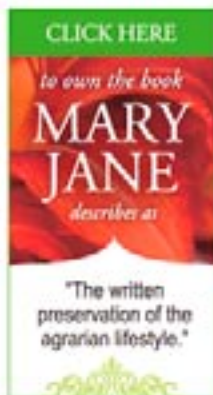


Happy girl with two bottom beefers! ... [Read more](#) —



YOUR AD
HERE!

GirlGab.com Blogs	
	Alice Minasian, Sister #12 Alice's Wonderful Life
	Alpha Grinus, Sister #3338 No Red Lipstick
	Amanda Childress, Sister #1390 My Little Country
	Amanda VanDusen, Sister #4117 The Adventures of Billy and Mande
	Amber Conger, Sister #2912 Refiners Industrial Revelations
	Amy Dingmann, Sister #1085 A Farmish Kind of Life
	Amy Dingmann, Sister #1086 The Harem ... schooling Mom
	Amy Malaise, Sister #2744 Crafting by Candlelight
	Amy Marquardt, Sister #2706 Far North Farmgirl
	Amy Marquardt, Sister #2706 Drier House Wellness
	Andrea Furber, Sister #4019 Things I get to do today
	Angela Druessant, Sister #2808 Lazy Jo Ranch
	Ashley Montague, Sister #3455



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 Kat Drent
 The Written Legacy
 Available in e-book, Kindle, Nook & Paperback
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 Amazon.com
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HOMEGROWN COMFORT FOOD

Posted on September 26, 2012 by CJ Armstrong, Sister #665



Just wanted to make you hungry! There is absolutely nothing like homegrown food! ...
[Read more](#)

Football, Fair & Founders

Posted on September 26, 2012 by Erin Cole, Sister #4537



Well the temperatures are getting cooler and the boys are wearing jackets in the morning after a very hot summer. On Friday my work had a picnic and afterwards I left and went home. I fixed Jaxon's little Razor motorcycle ...
[Read more](#)

A Weekend Away

Posted on September 26, 2012 by Karen Bates, Sister #377



A very special friend, Sharon, took me away to Kelso Lake, in Idaho for a relaxing weekend. It was so serene...so lovely...so de-stressing ...
[Read more](#)

Watermelon Jelly and Watermelon Fruit Leather

Posted on September 26, 2012 by Kristina Nelson, Sister #800



With more watermelons in the garden, I decided to experiment with new recipes. We grew heirloom watermelons, so they are full of seeds ...
[Read more](#)

I love these hands

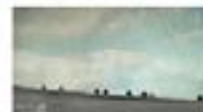
Posted on September 26, 2012 by Layne Sleeth, Sister #3327



These hands are the hands that work well over 40 hours a week for us, welding, welding. The hands that, almost 5 years ago, crafted small tokens of affection for me that made me fall in love with him so quickly ...
[Read more](#)

Change in the weather.

Posted on September 26, 2012 by Nancy Cleary, Sister #4043



Do you ever feel like you are part of history?
 Or is every day just another day?...
[Read more](#)

Ear Worm - MASH

Posted on September 26, 2012 by Sherone Taylor, Sister #1682



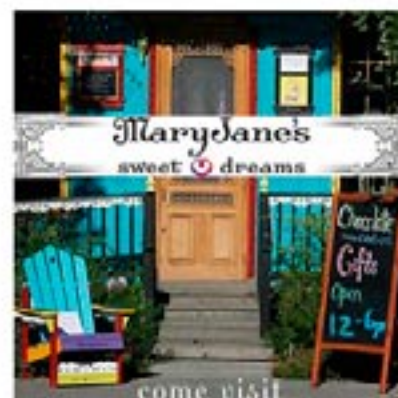
The Ear Worm of the day is the theme song from "MASH".
 For those of you who do not know what an Ear Worm is, please allow me to explain ...
[Read more](#)



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Farmgirl Sisterhood

Merit Badges

Merit Badge Details: Farmgirl Legend

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.

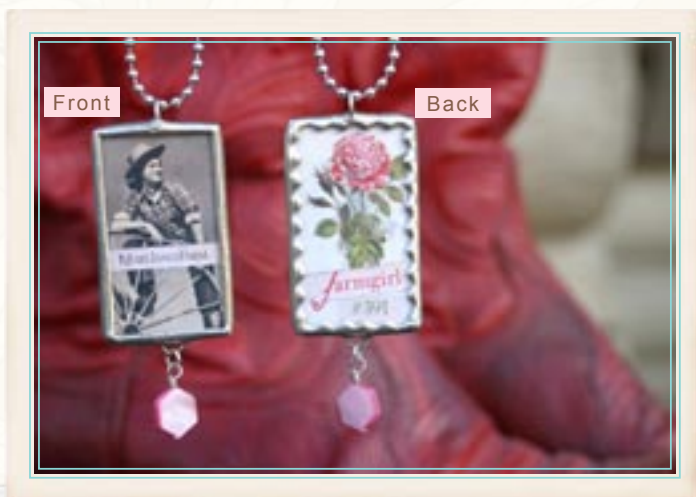




Exclusive for Sisters!

Sisterhood Necklace

We've partnered with Elaine Tolson of Washington to offer this lovely bit of vintage-style jewelry—for 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 in-the-know, or as a conversation starter about the Sisterhood, is up to you. **Click here to order yours.**



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



Merit Badge

Awardees



Merit Badge Awardees

Amanda VanDusen, AmandaVanDusen #4117

Beginner badge: Blogging / Each Other

Intermediate badge: Blogging / Each Other

Amy Hickman, amydawn #4538

Beginner badge: Buttoned Up / Stitching & Crafting

Barbara Roberts, Healthy Eating #2237

Beginner badge: Nellie Will-do / Stitching & Crafting

Beginner badge: Outstepping / Outpost

Intermediate badge: Scrapbooking / Stitching & Crafting

Expert badge: Birds / Garden Gate

Expert badge: Backyard Farmer / Garden Gate

Brenda Fish, #66

Beginner badge: Dyeing for Color / Stitching & Crafting

Cassidy Horne, fromscratchhomemadelife #4371

Beginner badge: Crochet / Stitching & Crafting

Colina Washburn, rubyleesmom #3408

Beginner badge: Horse Dreams / Garden Gate

Beginner badge: The Secret Life of Bees / Garden Gate

Connie Herron, Littlegirl54 #4152

Beginner badge: Crochet / Stitching & Crafting

Dawn Perry, #2493

Beginner badge: Community Service / Each Other

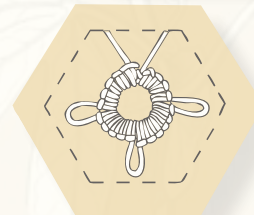
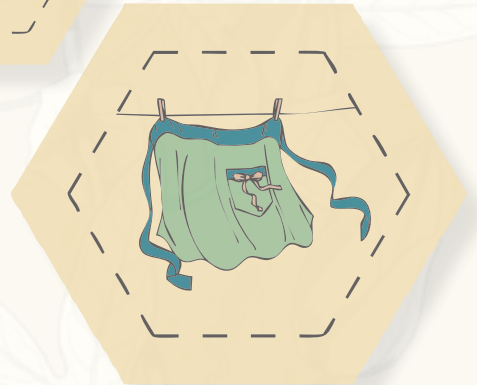
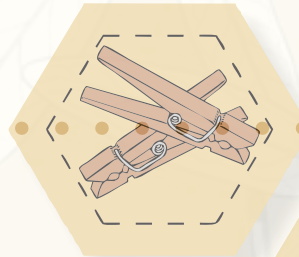
Beginner badge: Know Your Roots / Each Other

Intermediate badge: Community Service / Each Other

Intermediate badge: Know Your Roots / Each Other

Expert badge: Community Service / Each Other

Expert badge: Know Your Roots / Each Other





Deborah Meyer, Country Girl Forever #4099

Beginner badge: Going Green / Cleaning Up
 Beginner badge: Let's Get Physical / Make It Easy
 Beginner badge: Bustin' Out / Farm Kitchen
 Beginner badge: Icing on the Cake / Farm Kitchen
 Intermediate badge: Lend a Hand to Farm Families / Each Other
 Intermediate badge: Aprons / Stitching & Crafting
 Intermediate badge: Shopping Green / Cleaning Up
 Intermediate badge: Farmgirl Grammar / Each Other
 Intermediate badge: Horse Dreams / Garden Gate

Denise Meister, Denisemgm #1976

Beginner badge: Embroidery / Stitching & Crafting

Erin Cole, MtnGrlByTheBay #4537

Beginner badge: Shopping Green / Cleaning Up
 Beginner badge: Backyard Farmer / Garden Gate

Erin McBride, notathreatinsight #3762

Beginner badge: Shopping Green / Cleaning Up
 Intermediate badge: Shopping Green / Cleaning Up

Janie Edwards, janiee #390

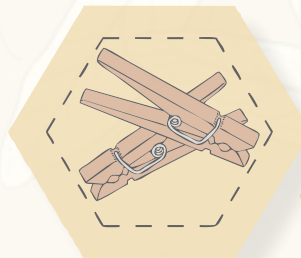
Beginner badge: Know Your Roots / Each Other

Jessica Parfitt, #4526

Beginner badge: Scrapbooking / Stitching & Crafting

Karla Reinhart, karlee2147 #4476

Beginner badge: Water Conservation / Cleaning Up
 Beginner badge: Let's Get Physical / Make It Easy
 Beginner badge: Disconnect to Reconnect / Outpost
 Beginner badge: Fishing / Outpost
 Beginner badge: Scrapbooking / Stitching & Crafting
 Beginner badge: Homespun Christmas / Stitching & Crafting
 Intermediate badge: Fishing / Outpost
 Expert badge: Fishing / Outpost





Katrina Peabody, katnip05 #2763
 Beginner badge: Farmgirl Spirit / Each Other

Kelly Peters, kelly22 #4518
 Beginner badge: Shopping Green / Cleaning Up

Leah McCoy, Lyndell #4236
 Beginner badge: Get It Together / Farm Kitchen

Lena Shandor, #1912
 Beginner badge: Entrepreneurial Spirit / Each Other
 Beginner badge: Basketry / Stitching & Crafting
 Intermediate badge: Entrepreneurial Spirit / Each Other
 Expert badge: Entrepreneurial Spirit / Each Other

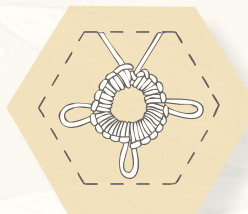
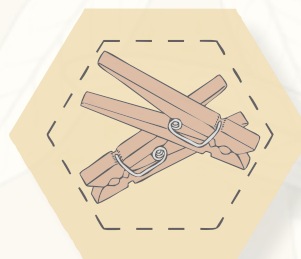
Linda Van Audsell, vanavista #4347
 Beginner badge: Basketry / Stitching & Crafting
 Beginner badge: Community Service / Each Other
 Beginner badge: Make It Pretty / Make it Easy
 Intermediate badge: Cross-Stitch / Stitching & Crafting
 Intermediate badge: Community Service / Each Other
 Expert badge: Crochet / Stitching & Crafting

Melissa Warner-Talcott, Melissa Warner-Talcott #3555
 Beginner badge: Sew Wonderful / Stitching & Crafting

Micah Prine, hawkin_farmgirl #1478
 Beginner badge: Shopping Green / Cleaning Up
 Beginner badge: Get It Together / Farm Kitchen

Michelle DiDomenico, Simplepleasures #4373
 Beginner badge: Going Green / Cleaning Up
 Beginner badge: Shopping Green / Cleaning Up
 Beginner badge: Water Conservation / Cleaning Up

Nancy Witko, Annielaurel #2301
 Beginner badge: Safe Toys / Stitching & Crafting
 Intermediate badge: Safe Toys / Stitching & Crafting
 Expert badge: Safe Toys / Stitching & Crafting





Patty Byrd, thebyrdhaus #1840

Beginner badge: Farmgirl Gratitude / Each Other

Beginner badge: Lend a Hand to Farm Families / Each Other

Intermediate badge: Farmgirl Gratitude / Each Other

Rachel Nelson, Yart #1081

Beginner badge: Going Green / Cleaning Up

Beginner badge: Shopping Green / Cleaning Up

Beginner badge: Green Energy / Cleaning Up

Beginner badge: Water Conservation / Cleaning Up

Beginner badge: Public Service / Each Other

Beginner badge: Families Forever / Each Other

Beginner badge: Know Your Roots / Each Other

Beginner badge: Civic Heritage / Each Other

Beginner badge: Entrepreneurial Spirit / Each Other

Beginner badge: Forage for Food / Farm Kitchen

Beginner badge: Self-sufficiency / Farm Kitchen

Intermediate badge: Going Green / Cleaning Up

Intermediate badge: Shopping Green / Cleaning Up

Intermediate badge: Water Conservation / Cleaning Up

Intermediate badge: Know Your Roots / Each Other

Intermediate badge: Entrepreneurial Spirit / Each Other

Intermediate badge: Forage for Food / Farm Kitchen

Intermediate badge: Self-sufficiency / Farm Kitchen

Expert badge: Going Green / Cleaning Up

Expert badge: Self-sufficiency / Farm Kitchen

Ruth Ann Kutemier, ruthie 218 #4072

Beginner badge: Community Service / Each Other

Sally Lias, Sally55 #3766

Beginner badge: Buttoned Up / Stitching & Crafting

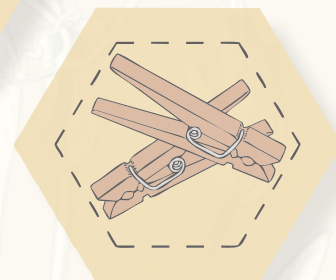
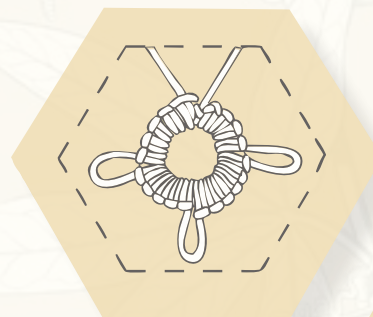
Scarlett Winters, silver3wings #2044

Beginner badge: Disconnect to Reconnect / Outpost

Beginner badge: Outstepping / Outpost

Summer Vaught, summer girl #4472

Beginner badge: Community Action / Each Other





Tami Linamen, #4029

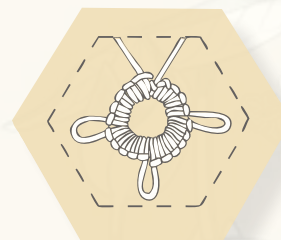
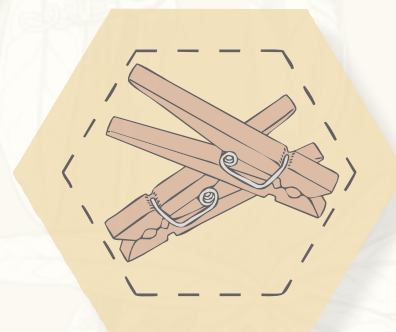
Beginner badge: Quilling / Stitching & Crafting
Beginner badge: Greatest Generation / Each Other
Beginner badge: 'Out There' Women / Outpost
Beginner badge: Outstepping / Outpost
Intermediate badge: First Aid / Outpost
Intermediate badge: Birds / Garden Gate
Intermediate badge: Greatest Generation / Each Other
Intermediate badge: 'Out There' Women / Outpost

Theresa Atkinson, atkins2 #1632

Beginner badge: Greatest Generation / Each Other
Beginner badge: Quilting / Stitching & Crafting
Beginner badge: Birds / Garden Gate
Beginner badge: The Secret Life of Bees / Garden Gate
Beginner badge: Get It Together / Farm Kitchen
Beginner badge: Disconnect to Reconnect / Outpost
Intermediate badge: Knitting / Stitching & Crafting

Tina Shillington, BlackRabbit #4511

Beginner badge: Backyard Farmer / Garden Gate
Beginner badge: Make It Pretty / Make It Easy
Beginner badge: Horse Dreams / Garden Gate





I disconnected for the weekend.

I was solo camping. I was surprised both at how difficult it was and by how much I needed it. I spent the time reading Gulliver's Travels. It was great!
– Scarlett, Sister #2044

I love canning!

I have done apple and peach pie fillings, pickles, tomatoes, jams, jellies, sauces, and meats ... I love the convenience of having the jars on the shelf.
– Rachel, Sister #1081

I hosted a farmgirl-style bridal shower

for my sister and shared how much I love being a farmgirl with my friends and family who came to the shower. We wore aprons that were passed down from my great-grandma, decorated with flowers from my mom's garden, and ate cupcakes that we made and decorated ourselves. One of the guests said it was the cutest shower idea she'd ever seen and went home to learn more about MJF!
– Katrina, Sister #2763

I told myself

I couldn't officially join the MJF Sisterhood until I had my own chickens, so this badge is especially important to me.
– Erin, Sister #4537

I have responded to many posts in the Farmgirl Chatroom. I make sure that I use excellent grammar and spelling.

I have been discovering new words daily for an additional two weeks. I love learning the meaning and use of new words!
– Deborah, Sister #4099

I taught myself to crochet

using YouTube.com!
– Cassidy, Sister #4371



Farmerettes & Young Cultivators

Merit Badge Awardees

Elizabata Wilber, (Young Cultivator of Tamara Burger #2495)

Beginner badge: Horsing Around / Garden Gate

Intermediate badge: Horsing Around / Garden Gate

Expert badge: Horsing Around / Garden Gate

Kierra Shandor, (Young Cultivator of Lena Shandor #1912)

Beginner badge: All Buttoned Up / Stitching & Crafting

Beginner badge: It's Not Easy Being Green / Cleaning Up

Beginner badge: Weaving In and Out / Stitching & Crafting

Intermediate badge: Weaving In and Out / Stitching & Crafting

Michaela Shandor, (Young Cultivator of Lena Shandor #1912)

Beginner badge: Weaving In and Out / Stitching & Crafting

Intermediate badge: Weaving In and Out / Stitching & Crafting

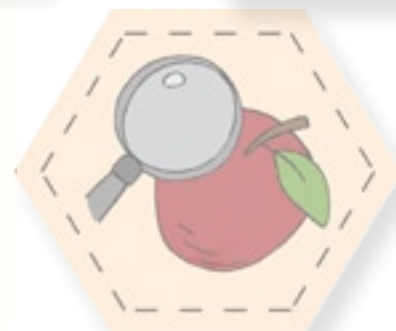
What's a Farmerette?

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.**

Woo-Hoo!





Young Cultivators Group

Rebekka Boysen-Taylor, our Stitching & Crafting columnist, also coordinates a Young Cultivators group. She'll report on their activities here and in further issues.

I Love Fall!

Growing up, I loved fall—it meant decorating for Halloween, sitting by the woodstove with good books, and hunkering down after a summer spent playing outside. Mom would take us to the local orchards to buy apples and run through corn mazes. We lit the first fire of the season and watched leaves swirl past our front window. Short days and crisp evenings lend themselves to time spent together. Sit down with your Young Cultivator and make a list of what you love about fall. Here are a few of our family favorites ...

1. Make leaf lanterns together—decoupage fall leaves onto the outside of a canning jar, using layers of white tissue paper. Pop a candle inside and light each night at dinner. Large, glass apple juice jugs work well for a larger lantern with a string of white lights twinkling inside.
2. Visit a fall festival to buy fresh apple cider, pumpkins, and apples by the box.
3. Cook up cinnamon applesauce and freeze in small containers for school lunches.
4. Rake a friend's or neighbor's lawn when they are out and about.
5. Take a walk outside on a crisp night with lanterns, a blanket, and a thermos of cider.
6. Chop firewood.
7. Read or knit a scarf by the fire.
8. Plan homemade holiday gifts and work on a few each week until December.
9. Eat pumpkin soup with fresh bread.
10. Host a Halloween open house with hot cocoa and popcorn for cold trick-or-treaters.



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; Alexandra Wilson blogs from the rural perspective; Nicole Christensen gives you the suburban viewpoint; Cathi Belcher shouts-out from her mountain top, Shery Jespersen shares the ranch view from Wyoming, and Debbie Bosworth writes from the beach. 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



Rebekah Teal is a farmgirl from a large metropolitan area who recently made her dreams come true by moving to a farm. Given her dyed-in-the-wool city-girl background, she still writes 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 down-home 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.

rural FARMGIRL



Alexandra Wilson is a budding rural farmgirl living in Palmer, Alaska—the agricultural seat of the last frontier—and she shares her adventures on our **Rural Farmgirl Blog**. Alex is a graduate student at Alaska Pacific University, pursuing an M.S. in Outdoor and Environmental Education. She is focused on developing a program to inspire young women to become beginning farmers. She lives and works on the university's 700-acre educational farm. When Alex has time outside of graduate school, she loves to rock climb, repurpose found objects, cross-country ski on the hay fields, travel, practice yoga, and cook with new-fangled ingredients.

suburban FARMGIRL



Nicole Christensen, our current **Suburban Farmgirl Blogger**, calls herself a “knitter, jam-maker, and mom extraordinaire.” Born and raised in the great state of Texas, she now resides in suburban New England in picturesque Connecticut, just a stone's throw from New York state.

Married for 18 years to her Danish-born sweetheart, Nicole has worked in various fields and has been a world-traveler, entrepreneur, knitting teacher, and homemaker, but considers being a mom her greatest job of all. Loving all things creative and domestic, Nicole considers her life's motto to be “Bloom where you are planted.”

mountain FARMGIRL



Cathi Belcher, who pens our **Mountain Farmgirl Blog**, lives in the White Mountains of New Hampshire. As a “lifelong learner,” she fiercely values self-reliance, 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

NEWS FROM THE HOMEFRONT ...

whether that home is

city, rural, suburban,
mountain, ranch, or beach



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.



beach

FARMGIRL



Debbie Bosworth left her lifelong home in the high desert of northern Nevada 10 years ago and washed up on the shore of America's hometown, Plymouth, Massachusetts, where she, her "beach-bum Yankee" husband of 20 years, and her two homeschooled kids are now firmly planted. Debbie writes our **Beach Farmgirl Blog**.

"I found a piece of my farmgirl heart when I discovered MaryJanesFarm. Suddenly, everything I loved just made more sense! I enjoy unwinding at the beach, writing, gardening, and turning yard-sale furniture into 'Painted Ladies'! I'm passionate about living a creative life and encouraging others to 'Make Each Day their Masterpiece.'"

AUTUMN LEAVES
welcome
FALL



Magazines, Books, & More



Our Oct/Nov issue ("G is for ...") hit newsstands on Sept. 11. In it, you'll find tips and recipes for a ghoulish Halloween party, meet HGTV's Junk Gypsies, paint your furniture in a rainbow of colors, be inspired by an Airstream art studio, and more.

[Click here](#) to subscribe to *MaryJanesFarm* magazine.

If you have a subscription, you should have received your magazine by about Sept. 11. (Those of you near postal hubs get faster delivery; rural delivery takes a little longer.) If you didn't receive your magazine, you can call our publisher's subscription department at 800-476-4611 to check on your delivery.

MaryJanesFarm Calendar

Our 2013 Calendar will be available soon. Each month's top page features a full-color 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 1/2" x 11" card stock and are bound with black spiral wire, unfolding to 11" x 17".

Current Holidays:

- October 1 ~ World Vegetarian Day, Child Health Day
- October 2 ~ National Diversity Day,
World Farm Animals Day
- October 5 ~ World Teachers' Day
- October 8 ~ Columbus Day, National Children's Day
- October 14 ~ Wear your slippers all day!
- October 15 ~ National Cake Decorating Day
- October 16 ~ National Bosses' Day
- October 20 ~ Sweetest Day
- October 24 ~ United Nations' Day
- October 27 ~ Make a Difference Day
- October 28 ~ Mother-in-Law Day
- October 31 ~ Halloween

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 ...

Gift Items

Inspire yourself or inspire a friend with tote bags, Sisterhood memberships, candles, dolls, and other gifts from MaryJane. From the kitchen to the campfire, there's something special here for every farmgirl-at-heart. **Click here** to shop our gift items.

Product Shop

Don't forget to visit our "Product Shop" ...

Click Here. You will find everything from beautiful organic bed sheets and bed sets to aprons, chocolate, and over 60 organic instant or quick-prep meals and desserts as well as much, much more!



Check out our all-in-one tote bags. Each bag contains 2 lbs Budget Mix (unbleached white or whole wheat), "Farm Kitchen Special" recipe issue with Budget Mix recipes, and apron pattern. The cute farmgirl tote comes in two different fabric patterns.



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 1,275 Farmgirl Chapters have been started in all 50 states
and 8 countries with 4,603 Sisterhood members —
growing stronger every day!**