

MARYJANES FARM[®]

Sister Issue

September 2013

*W*ith some added pluck,

we came up with this easy way to click (er, cluck) your way back to the farm in between magazine issues. As with any nesting hen, we prefer to accomplish our work with regularity. That's why, if you're an official member of **MaryJane's Farmgirl Sisterhood**, our Sister Issue (formerly **MaryJane's CLUCK**) will be showing up in your e-mail box on the first day of every month (well, except for January, because we head henchos take a much-needed break every December). With a cluck-cluck here and a click-click there, we're here for you just when you need a sisterly cyber hug the most. Let the braggin' (er, clucking) begin!

Life made us
FRIENDS,
MaryJanesFarm
made us
SISTERS



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{ just a click away! }



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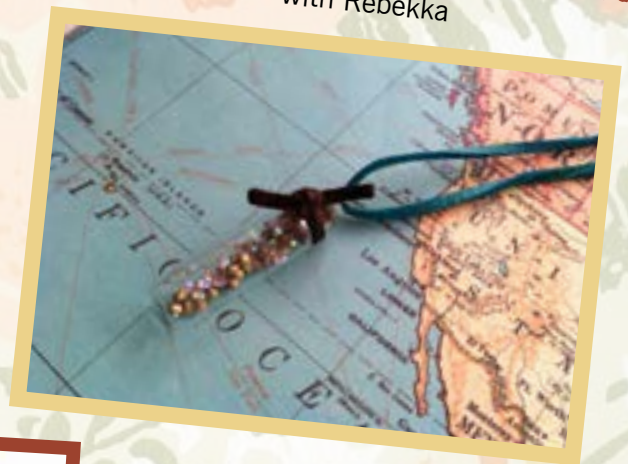
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FARMGIRL CHATTER



Sister Loves

{ staff picks ... only a click away! }

What girl doesn't love to shop, even if all you can afford is some window shopping? Here's where we treat ourselves and our readers to the things we love most. Come shop with us! Our favorites are only a click away.



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MaryJane



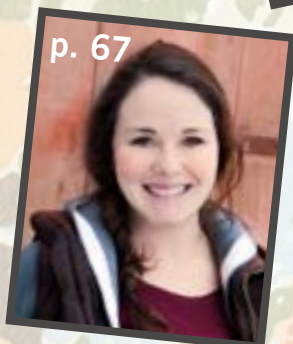
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Megan



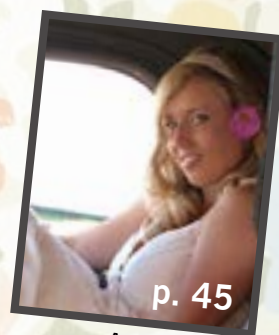
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Carol



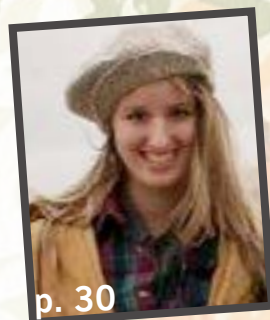
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Saralou

Hello from Sister #1



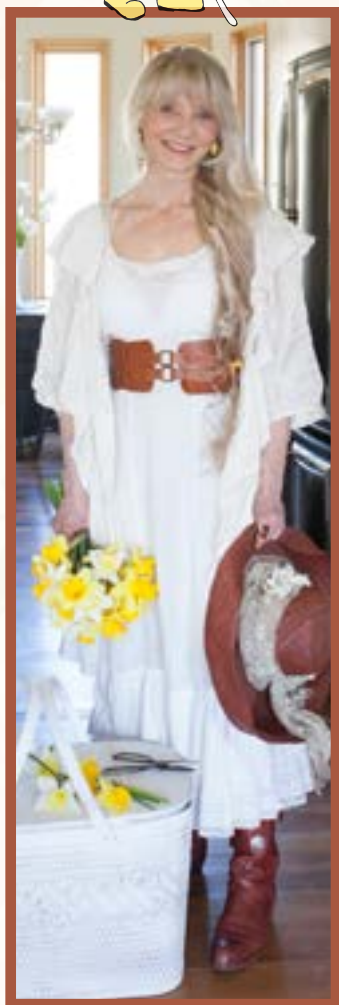
For the Love of Lentils

There's a feel of fall in the air; the temperatures have dropped and I'm thinking soups! You've heard of lentils, right? But have you ever eaten them? They're small, round, flattish pea-like seeds that come in a variety of gorgeous colors—green, pink, brown, and yellow to name a few. Don't let their frivolous hues fool you, though. These little gems are as nutritious as they are pretty. As one of the first crops domesticated in the eastern hemisphere, lentils have nourished humankind throughout history. They are still revered in India, where much of the population is vegetarian, because 26 percent of lentils' calories come from protein, and they are one of the best vegetable sources of iron. Lentils are also a great source of fiber, so they not only fill you up without a bunch of calories, they keep your digestive system happy, help lower cholesterol, and balance blood sugar. In short, they're something of a super food.

You'll generally find lentils of one variety or another alongside dried beans and rice in the grocery store, and they're often a component of dry soup mixes. I find the best way to buy them is in bulk. You can order a 25-pound bag of organic green lentils from **Azure Standard** for less than a buck a pound—enough to keep you in lentils all winter long. (For quick stews, they also sell Eden organic lentils in a can.) As a longtime lentil lover, I'm convinced you can't have too many lentils lying around. And because I reside in a region once

known as the pea & lentil capital of the world, complete with an annual lentil festival, you can try some from my neck of the woods, **here**. Besides the fact that dried lentils will store for years, they make a terrific meatless base for veggie sloppy joes, lentil loaves, burgers, chili, and casseroles. They're even tasty sprinkled over salads. Both green and red lentils are super easy to prepare as they require no soaking and cook faster than other legumes.

While lentils are a perfect addition to vegetarian diets, I must tell you that one of my all-time favorite recipes is a savory lentil stew that beguiles the taste buds with the deep and hearty resonance of bacon. Mind you, I don't recommend buying any old supermarket bacon, which is almost always packed with preservatives. The best bacon you can buy nationwide is Organic Prairie Uncured Hardwood Smoked Bacon, produced by an independent cooperative of organic family farms. If you can't find it locally, you can order it online **here**.



"Beautiful Wear" by
magnoliapearl.com



Luscious Lentil Stew

- 1 package Organic Prairie Uncured Hardwood Smoked Bacon
- 1 small onion, finely chopped (about 1 cup)
- 3 T minced garlic
- 6 carrots sliced in half lengthwise and chopped into half-moon slivers (about 4 cups)
- 1½ cup dry green lentils (red lentils soften too quickly for this recipe)

- 1½ cup dry green lentils (red lentils soften too quickly for this recipe)
- ½ t dried thyme
- 1 T dried basil
- 1 t dried rosemary, ground
- 5 cups chicken broth
- salt and pepper
- crumbled feta cheese or grated Parmesan

1. Cut the bacon into ½" pieces and fry in a cast-iron skillet till browned and crisp. At this point, you can pour off some of the grease and refrigerate for another occasion.
2. Add the onion, garlic, and carrot slices. Cook until softened (about 5 minutes).
3. Add the lentils, herbs, and chicken broth. Bring to a boil, reduce heat, cover, and simmer for about 45 minutes.
4. Season stew with salt and pepper to taste, and add sprinkled feta or Parmesan cheese on top.

Mary Jane 

Sister Loves

{ our favorites ... just a click away! }

Carol's
PICKS
(JUST A CLICK AWAY)



GRAPHIC DESIGNER,
UKULELE ENTHUSIAST
(SISTER #3)

I'm obsessed with these little, colorful, whimsical paintings of women done on blocks of wood. They're the perfect art form to spruce up a bookshelf, sit on a countertop, or even hang in a grouping. The ones I've collected are small (some just 3" square) and thick (about 1"), so they easily stand on their own, providing lots of options for display.

DanitaArt



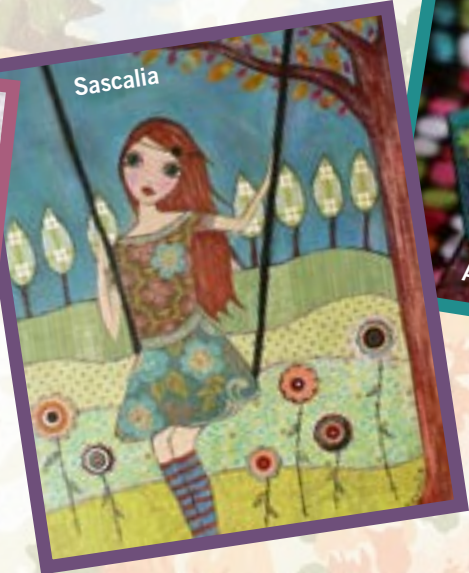
DanitaArt



FlorLarios



Sascalina



AllenDesignsStudio



You can visit Carol's picks by clicking on the photos.

LUSH UPTOWN

BY *erin* michael

**BACK
BY POPULAR
DEMAND**

ARRIVING JULY
2013

moda



modafabrics.com



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See more pictures of kitties enjoying their Cat Crib at: pinterest.com/catcrib

DISCOUNT

Use coupon code "MaryJanesFarm10" during checkout at CatCrib.com for an extra 10% off your order!



Big welcome to our new and renewing Sisterhood members!

Amanda Thompson
Amy Jo Garner
Amy Dingmann
Angel Mann
Angela Wartel
Ann Mattson
Annie Black
April M Choate
Audrey Whiting
Ava Lynn
Becky Zajac
Betsy Cline
Betsy Wett
Beverly Raab
Carla Crawford
Carol Cownie
Carrie Faden
Catherine Douds
Cathie Robson
Cathy Steiner
Cecile Ellis
Cheryl Fiske
Christa Bronce
Christine Hooks
Connie Lowe
Connie Warren
Cynthia MacSuibhne
Deanna Christiansen

Debra Shanler
Diana Gibson
Dina Strawn
Dona Wagner
Donna Lees-Kennedy
Donna Lettsome
Eileen Lesley Bennett
Elaine Vaughan
Ellen Osborn
Erin Cole
Fiona FixMitchell
Gail Cockerum
Gina Jones
Ginger Loudon
Heather Burke
Helen Bixby
Jackie Simmons
Jacqueline Bates
Jaryl Everist
Jean Pilch
Jeanne Betters
Jeannie Pierce
Jennie Loberg
Jennifer Gentile
Jennifer Knox
Jill Howard
Jo Anne Cox
Joan Anthony

Joann Miller
Jodi Fairchild
Jonna Tyler
Joy David
Joyce Ward
Joyce Brabner
Judith McQuaig
Judy Mills
Judy Upton
Julia Cole
Karen Ragan
Kari Workman
Karla Hendricks
Karla DeLong
Kat Farrow
Kathie Arseneau
Kathryn Hutchison
Kati Stumph
Kelli Schneidmiller
Kelli Crosby
Kelly Jansen
Kim Honeycutt
Kimberley Klibansky
Kristi Groth
Kristie Norwood
Kyla Lenze
Lara Falcone
Larie Cifaratta

Larna Hively
Laurie Beth Giles
Lillian Schantz
Linda Burrus
Linda Van Ausdell
Lisa Holderman
Marge Bachman
Marie Christopher
Marsha Jaramillo
Mechelle Rivera
Melissa Myers
Michelle Cudia
Michelle Fisher
Misty Edwards
Monica Huber
Nancy Berlin
Nancy Smith
Nancy Huffman
Nancy Nunnenkamp
Nancy Coppock
Pam Baker
Patricia Smith
Patsy Sturgeon
Paula Ryan
Pennie Still
Phyllis Kaufman
Priscilla Meyer
Priscilla Plemmons



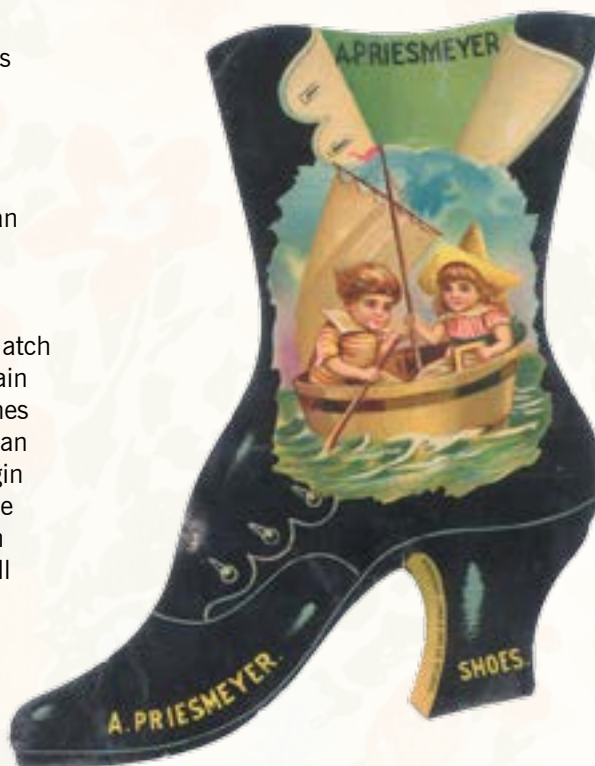
“A true friend
reaches for your hand
and touches your heart.”

— Author Unknown

Farmergirl

Rachael Bott
Rain Klepper
Rebecca Aylsworth
Renee Soto
Robin Sullivan
Robin Payne
Robyn Farschon
Rodonna Carson
Rose Poole
Ruth Ann Walker
Sandy Thomas
Scarlett Winters
Shannon Gibson
Shannon Behrens
Shannon Fayle
Shannon Carpenter
Sharon Conard
Sharon Suzanne Moran
Sharon Demers
Sharon Becker
Shelia Odom
Shelley Solace
Sheri Lynn Simmons
Sherrie Hoyer
Sofie Burke
Sophi Gwynne
Stephanie Nuce
Suzie Bland

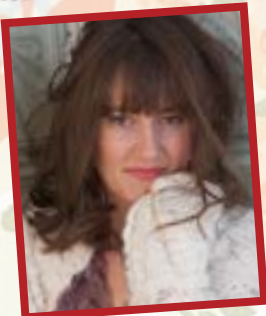
Sylvia Jacobus
Tally Gordon
Tami Cole
Tami Wright
Tammi Lexa
Teresa Cochran
Terri May
Terri Johnk
Theresa Beck
Tiffany Whitelatch
Tiffany McClain
Tracy S. Hughes
Twigs Wakeman
Vanessa Wergin
Victoria Clause
Wilma Gibson
Yvonne Stegall



Sister Loves

{ our favorites ... just a click away! }

Megan's
PICKS
(JUST A CLICK AWAY)



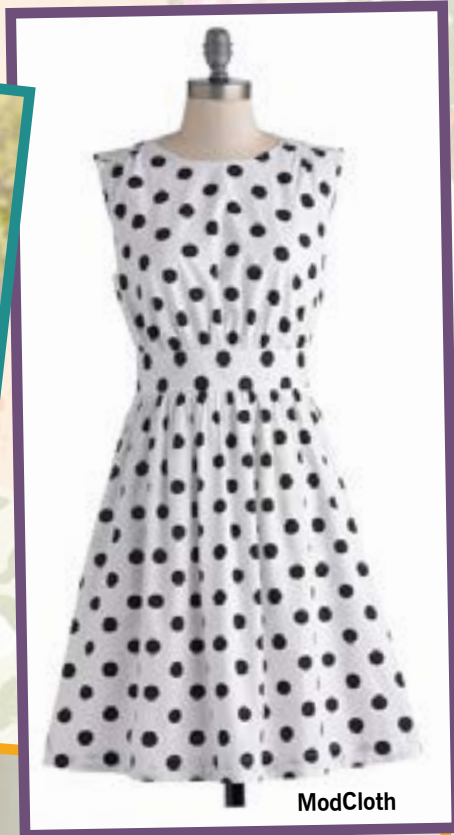
STAFF WRITER / EDITOR
(SISTER #2)

I am taking my hubby to a concert this month. We haven't been to a real-deal country concert since we were dating (and that was a few years ago). So while cleaning the manure off of my boots, I've been daydreaming ...

You can visit Megan's picks by clicking on the photos.



sundance



ModCloth



Corral Boots

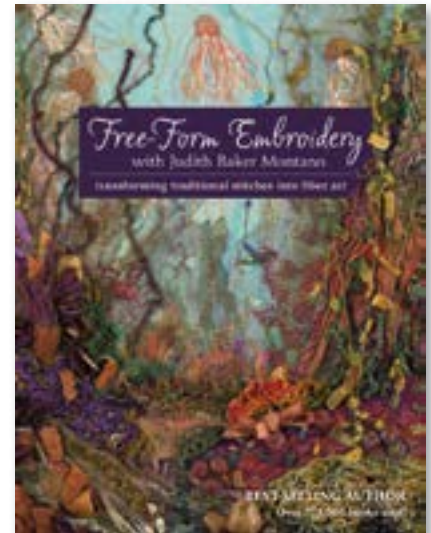
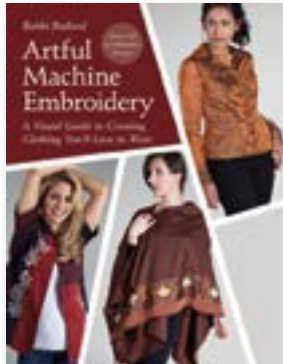


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Each Other



In the Shelter of Each Other



{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 6-year-old and 4-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).

Back to School

Wishing you all a wonderful school year! To moms, aunts, and grandmothers ... to those stepping into the classroom for the first time, riding the bus for the fifth year, homeschooling for the ninth, and all those in between, we hope your year is filled with many marvelous adventures!!

Meg







Each Other



Don't Let Your Babies Grow Up to Be Mamas

{EACH OTHER} with Melyssa Williams | to earn a Sisterhood badge in our {EACH OTHER} category, [CLICK HERE](#)



Melyssa Williams (Sister #161) was a homeschooler back in the day. She spent a perfectly ridiculous amount of time reading and writing, usually in a tree, sometimes with pet chickens. Now she stays out of trees, but still reads and writes. There are three small fry in her house that refer to her as Mom, and keeping in tradition, she puts them in trees with good books. She is the author of the *Shadows* trilogy for Young Adults, and can be reached at www.shadowsgray.com.



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September 2013

Music Therapy

I think '80s song lyrics make for great parenting. Case in point, a conversation I just had with my 13-year-old, Cora.

"Hey Mom, now that I'm 13, I think I should have a phone." Wiggles her eyebrows in an entreating fashion.

I stare at her. "Take a good look at me now."

"What?"

"How can you just walk away from me?
When all I can do is watch you leave?"
I make my voice as plaintive as possible, and throw in some dramatic swallowing for good measure.

Cora frowns. "Is this the you're-going-off-to-college meltdown again? Or is it the I-was-just-in-footie-pajamas-yesterday speech?"

I blink at her in slow motion. "You're the only one who really knew me at all."

"Okay, thanks ... About the phone ...?"

"You coming back to me is against all odds and that's what I've got to face!" I sigh, heavily. "I wish I could just make you turn around, turn around and see me cry."

"You know what? I'll ask Dad."

Mothering like a boss, I say!

Eighties lyrics work well in the car, as well. Nothing shuts up a mouthy teenager who is moaning about her dead cell-phone battery, or the lack of low-fat Cheetos, or her brother's smelly feet, like finding an oldies station and really turning up the volume.





Cranky toddlers and grumpy elementary-school-age rugrats will either bemoan the tunes or cheerfully join in, depending on just how cranky and grumpy they are. I'm proud to say my 5-year-old knows all the words to "Bohemian Rhapsody," yes siree.

When you really need some bang for your buck, like when there are arguments in the backseat of the ol' minivan, and politely requesting them to pipe down doesn't do the trick, I like to pop in "Total Eclipse of the Heart." They will pretty much agree to anything I ask by the second verse.

“ The time to
dance
is when the
music's playin' ”

— Author Unknown



Sister Loves

{ our favorites ... just a click away! }



GRAPHIC DESIGNER
(SISTER #6)

When the weather starts to cool down and there isn't as much to do outside, I tend to do more arts and crafts at home. I really love to make something new out of something I already have, but don't have a use for anymore. I found some really neat tutorials for some crafts I am going to try out on my days off. I hope they turn out as neat as the finished ones in these photographs!

You can visit Saralou's picks by clicking on the photos.



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GOODNESS

CALENDULA

(*Calendula officinalis*)

NATURAL

ORGANIC



Sunny and familiar, the Calendula blossom is dear to gardeners and herbalists around the world. From the ancient Mayans to medieval European monks, this cheerful herb has provided nutritious food, powerful medicine, and golden fabric dye for ages. A member of the Asteraceae family, the Calendula we grow today is a cultigen of its wild Mediterranean ancestor and has been fashioned through centuries of human preference. Also known as Pot Marigolds, these yellow-orange flowers are greatly valued for their extraordinary anti-inflammatory wound healing and skin rejuvenating abilities.

Traditional Preparations

Calendula can be used as a compress, poultice, extract, or tea. Infusing the dried flowers in oil produces a versatile healing ingredient for creams, lip balms, and other skin formulas.

Herbal Curiosities

Garlands and crowns made with these beautiful and spirited flowers can be found gracing the sacred statues of Hindu gods and goddesses in temples throughout India.

Each Other



Homeschooling with Cathi



{EACH OTHER} with Cathi Belcher | to earn a Sisterhood badge in our {EACH OTHER} category, [CLICK HERE](#)



Cathi Belcher (Sister #1295), 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."

Unschooling

"Unschooling" is a term that was coined in the 1970s by educator John Holt, who is regarded as the father of this concept. It's both a method and philosophy that rejects compulsory school as a primary means for learning, and instead focuses on natural life experiences and personal interests as the primary—and most natural—way to be educated. Unschooling encourages personal exploration of activities and subjects that are initiated by the children themselves, believing that the more personal learning is, the more meaningful, well-understood, and useful it will be to the child. Popular critics of unschooling tend to view it as an extreme educational philosophy, with concerns that unschooled children lack the social skills, structure, and motivation of their peers, especially in the job market. Proponents of unschooling, myself included, say exactly the opposite is true: self-directed education in a natural environment makes a child more equipped to handle the "real world." Our own family's homeschool methods were somewhat a mixture of two approaches: unschooling and a more formal approach to the academic subjects.

As you start contemplating and planning for the homeschool year ahead, unschooling may not be a style you will be initially comfortable with ... at least until you and your children get a little more experience under your belts. If you are new to teaching your kids at home, you'll probably want to establish some good routines and habits right off the bat instead that will structure your days and ensure that you cover the necessary material. Just don't over-structure their time so much that they don't have time to explore on their own. Organization can be the tool that makes the difference between success or failure, especially in the beginning, and by definition, unschooling is the opposite of this.

On the other hand, if your children have been the products of a public school education that has failed them in some way, or if you are pulling them out mid-year because it is just not working for your children, then unschooling may be just what the doctor ordered! Many kids leave the public arena scarred from bad experiences that have turned them off to school. This is actually okay. They may just need a period of decompression to discover that it is not





learning that turns them off, but the school experience as they knew it. Your job as a parent is to help them discover that life is exciting and learning is nothing but one wonderful adventure after another. However, this is something they will need to understand for themselves. The seemingly “free” time that unschooling allows for will give them time to explore their interests and passions until a subject or interest delights them and gives them specific focus.

In my own family, unschooling definitely had its place. My two older boys’ interest in chess soon blossomed into a passion that landed them National Championships and travels to chess tournaments worldwide. This intensity would never have had the opportunity to develop so well and so quickly had the desire not come from within themselves, and had they not had the “free time” to pursue it. Our daughter is another case for unschooling as a successful alternative. As a natural-born artist (practically from birth), she painted and drew from morning till night during most of her life at home. It was a passion we allowed to blossom at its own pace, with lots of encouragement and instruction when she needed or wanted it (mostly, she didn’t). She is a fabulous artist today, and is a student at the Maine College of Art. Our fourth child, now a senior at home, uses daily unstructured time to draw and learn computer programming languages. Unschooling, in combination with some guided teaching, definitely worked for all of them, and they are all successful and socially adept. Check out some of the many books by John Holt on this subject at the **online bookstore** he started, which has continued long after his death. Tempered with common sense and reason, the unschooling approach can be a fabulous way to learn for many children and families.



Farm Kitchen

Where the Cookin' Begins!



{ FARM KITCHEN } with Ashely 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 is now 3 and a new baby just arrived.

Ashley works at MaryJanesFarm as a recipe developer/food stylist, and now spends each day inventing and preparing the delicious food you see in our magazines, books, and websites.

Chicken & Pineapple Burgers

One of my all-time favorite sandwiches is a combination of chicken, ham, pineapple, tomatoes, and greens on French bread. Determined to savor every last bit of summer, I got to thinking that a burger version of this sandwich would be pretty tasty ... and it was! It is hard to resist the combination of flavors, namely the tomatoes in the peak of their season, and the sweet grilled pineapple in this burger. Even though right now, it seems like my supply of garden tomatoes is never ending, I know that this is not the case. In the dead of winter, I will be wishing I could eat a real, fresh tomato.

Ashley's Chicken & Pineapple Burgers

Prep Time: 25 minutes

Cook Time: 20 minutes

Makes: 4 burgers

- 1 lb ground chicken
- 2 eggs
- ½ cup panko breadcrumbs
- 1 T brown sugar
- 2 t soy sauce
- 3 garlic cloves, peeled and minced
- 1 t grated ginger
- 4 slices provolone cheese
- 4 slices ham
- 4 pineapple rings
- 4 tomato slices
- 8 kale leaves
- 4 hamburger buns

1. In a medium bowl, combine chicken, eggs, panko, brown sugar, soy sauce, garlic, and ginger; shape into four patties.
2. Grill burgers over moderate heat for about 7 minutes, flip, add provolone and cook an additional 7 minutes, or until internal temperature reaches 165°F.
3. Grill ham and pineapple rings until heated through.
4. Serve burgers on buns with ham, pineapple, tomato, and kale.

To make your own teriyaki sauce, click [here](#).







Garden Gate

Bloom Where You're Planted



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

There's Just Something About Squash

I don't even need to look at the calendar, my senses tell me the seasons are shifting. The nights are cooler, afternoon shadows are growing longer, and there's the slightest tinge of color to the trees. Autumn gets me all stirred up, I admit. I can't help thinking of wood smoke, scarves, and ... winter squash. It's true! Summer has been full of succulent grilled yellow crookneck and zucchini frittatas, but their time is through. And now my mind wanders to winter squash, which is a whole different fruit. Just think of that soft amber sweetness hidden within such a spectacular array of shapely skins—the stripy Sweet Dumplings, festive Carnivals, green and gold Acorns, beautiful Buttercups, and fantastic Turbans. Have you seen a Turban squash? They are absolute art forms, each and every one.

How to Harvest

Winter squash differs from summer squash in that it is harvested when it's fully mature to achieve the most flavorful flesh possible. We know they're ready when the fruits turn a deep, solid color and the skin hardens into a tough rind. This generally happens between September or October, before heavy frosts hit.

If you're growing your own squash, keep a couple of things in mind at harvest time: leave two inches of stem attached to the fruit, and avoid damaging the rind. These precautions help prevent early decay. Imperfect pickings are perfect for eating within a week of harvest. When buying squash, select ones that are firm and heavy with dull, hard rinds. Avoid those with soft spots, mold, or other signs of decay. Look for local squash growers at your neighborhood farm market or online from **Local Harvest**.

Storage Suggestions

Squash is a super winter keeper, hence the name. To prolong its post-harvest potential, it should be kept in a dark, dry place (no more than 75% humidity) where the temperature holds steady between 50–55°F. Forget the fridge, though. Refrigeration is too humid for whole squash and will cause it to deteriorate quickly. For best results (if space allows), store squash a single layer with space between each one to minimize the possibility of spreading rot.

Generally, you can expect your squash to stay fresh for about 3 months. Some of the large, thick-skinned varieties like the Hubbard may store for 6 months. But, dainty types like the Acorn, Dumpling, and Delicata will likely only last about 8 weeks.



continued ...



continued ...

Preparation Tips

The basic goal when cooking squash is to soften it (at which point a wide world of seasoning awaits). There are a couple of ways to do this. After washing, you can go ahead and cut it into chunks and scrape away seeds without removing the peel. Then you can boil, steam, or pressure cook the chunks until tender. But since the rind of many winter squashes are pretty hard to hack through, I find it much easier to just pierce a sharp knife into the rind near the stem to create an escape hatch for steam while cooking. Then I bake my squash in a 350°F oven for about an hour, until a knife slips right through the skin. After allowing them to cool a bit, I halve the squash, and easily scoop out the seeds and fibrous “strings” inside. If you’d like to freeze meal-sized portions of squash for weekday preparation, simply cook it, cool it, then scrape out the flesh and divide into freezer containers.

Recipe Ideas

Mashed Maple Squash

You can’t go wrong with mashed squash. For a healthy alternative to run-of-the-mill mashed potatoes, just whip a bit of butter, maple syrup, and cream into your cooked squash till it tastes just right.






Pumpkin Pie Cookies

Surprisingly, even the sweetness of Mashed Maple Squash can't convince some kids to eat it. So, until they mature into sensible squash lovers, you can "trick" them into eating this nutrient-rich food. How? Cookies. You can use any winter squash you like, but canned organic pumpkin makes it easy when you're in a pinch.

Ingredients:

- 2½ cups flour
- 1 t non-aluminum baking powder
- 1 t baking soda
- 2 t ground cinnamon
- ½ t ground nutmeg
- ½ t allspice
- ½ t salt
- ½ cup softened butter
- 1½ cups sugar
- 1 cup pumpkin or squash puree
- 1 egg
- 1 t vanilla extract

Preheat oven to 350°F. Combine flour, baking powder, baking soda, spices, and salt; set aside. In a medium bowl, cream together the butter and sugar. Add pumpkin, egg, and vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls. Bake 15–20 minutes.



Sausage-Stuffed Turban Squash

And now, here's a recipe that'll knock the socks off of you "grown up" squash lovers out there.

Ingredients:

- 1 big Turban squash
- salt to taste
- 1 cup wild rice, cooked
- 1 cup brown rice, cooked
- 1 lb pork sausage, sliced or ground
- ½ t crushed sage
- ½ t dried garlic
- ½ cup chopped pecans

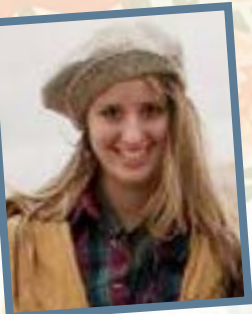
Directions:

Carefully cut out the Turban top and scoop out the seeds. Lightly salt the inside of the squash. Place squash, scooped side down, in a shallow baking dish. Bake at 375°F until tender, about 1 hour. Meanwhile, cook the rice. In a skillet, combine sausage, sage, and garlic. Cook until meat is brown. Drain and mix in rice and pecans. Turn your squash upright and fill with the sausage mixture. Bake 20–25 minutes longer and serve hot.

Sister Loves

{ our favorites ... just a click away! }

Karina's PICKS (JUST A CLICK AWAY)



GRAPHIC DESIGNER
(SISTER #4)

One of my favorite things to do in September is spend time outside, whether it's going for a hike, running, or riding my bike. Sometimes, to keep my creative juices flowing, I'll grab my sketchbook and my camera, hop on my bike, and ride to the park. It's a refreshing way to capture the afternoon.

You can visit Karina's picks by clicking on the photos.



SCHWINN
Signature



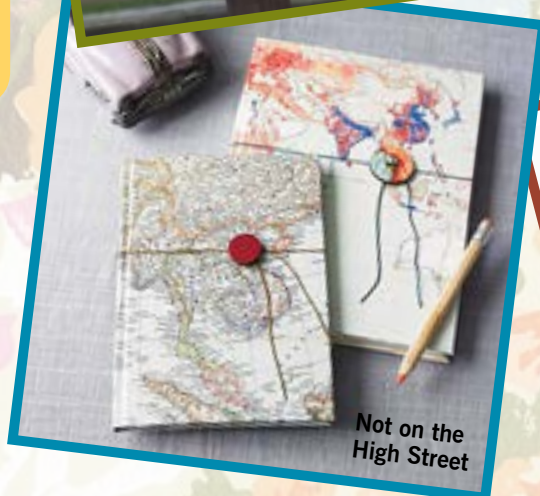
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Weaving Circle



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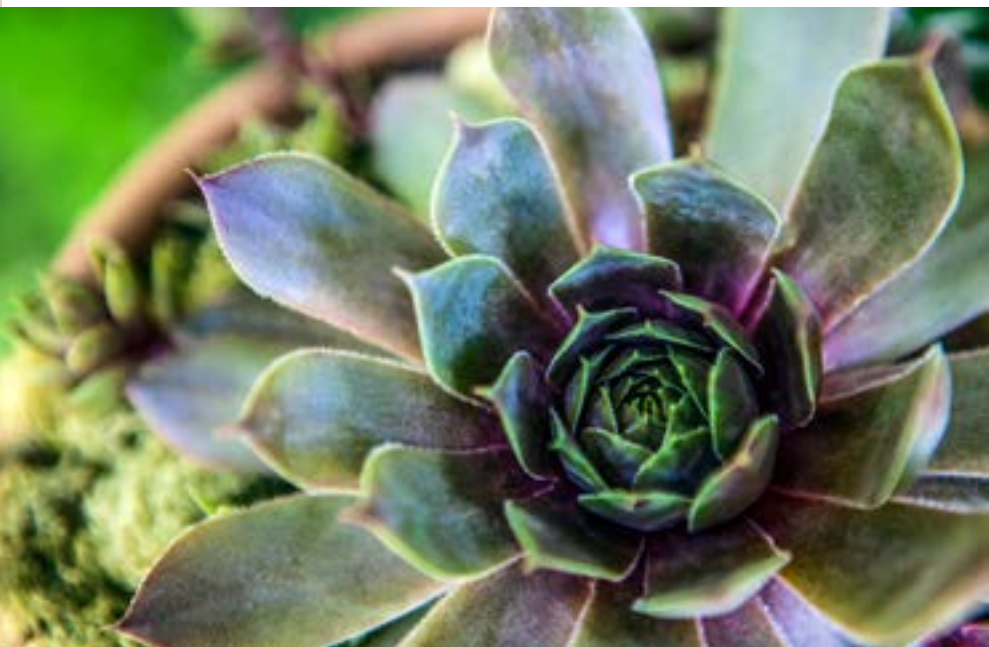
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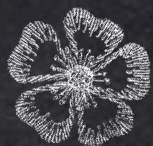
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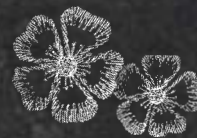
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Stitching & Crafting Room



Stitches of Fun & Laughter!



{STITCHING & CRAFTING} with Rebekka Boysen-Taylor | to earn a Sisterhood badge in this category, [CLICK HERE](#)



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.

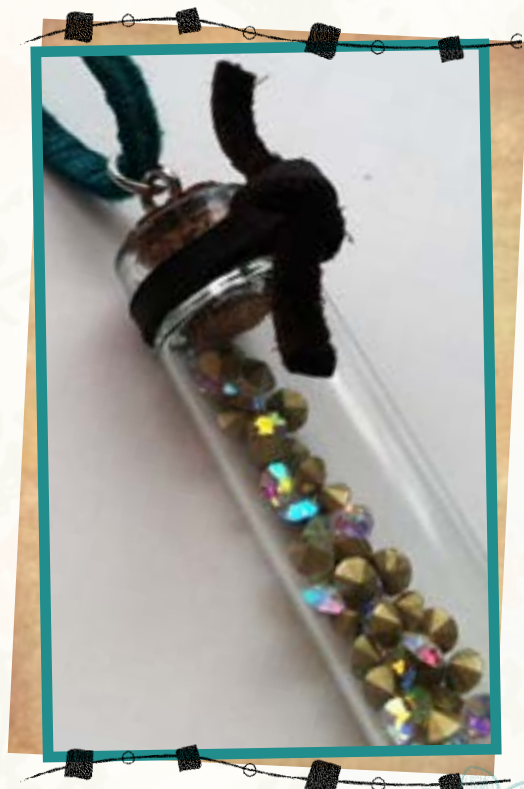
Love from Afar Necklace

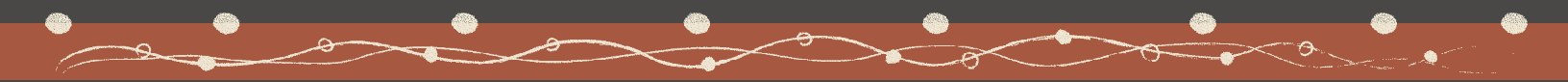
I designed this necklace for a friend who lives on the opposite side of the globe. It is a sparkly reminder of all the things I love about her and is made up of more than first meets the eye. In addition to the physical components, this necklace is made with love. I took my time dropping the glittery rhinestones into the vial one by one as I thought of a good memory or something about my friend that I adore for each jewel. I wrote a few of these thoughts and appreciations on a card to travel along with the necklace.

Making something with intention feels different from simply assembling. Try to focus your energy on whatever it is you are doing and block out any worries or distractions. We know that meals prepared with love taste better than meals from a drive-through. Whether you are cooking, cleaning, or making jewelry, your energy is added to the mix. Make it a positive addition. Once your vial is full of love and sparkle, add a bit of leather lacing tied round the top of the bottle. Tie a 26" (or longer) length of lacing through the jump ring on the cork and your necklace is complete. Send it off with love!

You will need

- deerskin lacing in the colors of your choice
- small glass vials on jump rings (I used some from Bead Landing's Found Objects collection at Michaels)
- rhinestones (I used Martha Stewart Crafts 3mm rhinestones)
- love







Make it Easy



Happy Hearts Make Light Work

{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.

Chokecherry Topsy ... and Beyond

The chokecherry tree is common in several places across the northern U.S. It is the official fruit tree of North Dakota. It is a small tree that is more like a large shrub when wild. It thrives in places that receive a little more water and it eagerly reseeds itself. In the wild, chokecherry bushes like to grow near a creek. If domesticated, it will happily thrive in your yard with very little care.

Chokecherry trees can be pruned to be lovely looking small trees. However, they do carry the stigma of attracting tent caterpillars. The trees bloom in May and are covered with clusters of tiny, white flowers. Chokecherries have a hard seed inside, and on a good year, the berries will be more flesh than seed. They are very good for humans, but are toxic to cattle, goats, and horses. Wild birds love the berries, and if you want to harvest chokecherries, you better plan on doing so before the birds get to them. They are ripe and ready for picking in August and into early September, depending on conditions. The berries are a little larger than $\frac{1}{4}$ " and hang in clusters. At first, they are reddish in color. When fully ripe, the skin of chokecherries is true black and the little black beauties are high in antioxidants. The taste is described as mildly sweet, but astringent, making your teeth feel fuzzy (much like rhubarb). The berries aren't all that enjoyable to eat off the tree, but you can make delicious canned goods with them—jelly, syrup, liqueur, and wine.



For many Native American tribes of the northern plains, chokecherries were the most important fruit in their diets. They made pemmican patties by combining ground meat, tallow, and ground chokecherries. Pioneers and homesteaders loved the chokecherry because the bush is so easy to cultivate. Fruit was rare on the plains, and chokecherries



could be preserved in many ways. My grandparents were children of homesteaders, and their favorite way to enjoy chokecherries was to have a pancake supper: a stack of flapjacks with heavy cream poured over the top, followed by a drizzle of chokecherry syrup and a generous sprinkle of sugar.

Chokecherry Topsy

Fill a glass gallon jar with clean chokecherries. You do not need to remove stems. Mix a fifth of vodka with 2–3 cups of sugar (I used 2). Let the sugar dissolve as much as possible, then pour it over the berries. Let it stand for at least 3 weeks before drinking. Every day, flip the jar back and forth or stir the mixture with a long spoon. The longer you let it sit, the mellow the flavor. Strain and store in a glass container. No need to refrigerate. To make one quart of Topsy (see photo), fill jar with fruit, and pour a mixture of 1 cup vodka and 1 cup sugar. These Topsy recipes are not an exact science. If your liqueur doesn't end up being quite sweet enough, add more sugar at the end. If it is too sweet, add a little white grape juice. You can drink the Topsy plain, like a sipping liqueur, or you can make a "cooler" (my preference). To one shot of Topsy poured over ice, add citrus soda to fill a glass. You can add a splash of lemonade to it as well.

Below are some other homemade fruit Topsy combinations. Many other fruits are suitable for making Topsy, like gooseberries, red currants, crabapples, thimbleberries, blueberries, and rhubarb. If you happen to have frozen some berries when in season, make yourself some homemade Topsy!

Raspberry Topsy

- 4 cups raspberries
- 3 cups vodka
- 3 cups sugar
- Cranberry Topsy
- 3 cups cranberries
- 2¾ cups vodka
- 2 cups sugar

Black Currant Topsy

- 1½ cups black currants
- 1⅛ cups vodka
- 1⅜ cups sugar

Nanking Cherry Topsy

- 4 cups Nanking cherries
- 3 cups vodka
- 3 cups sugar

Strawberry Topsy

- 4 cups strawberries
- 3 cups vodka
- 3 cups sugar



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Linda

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2 lbs strawberries, washed,
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4 cups crushed berries
2 cups organic cane sugar
2 packets MaryJane's
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1. Combine crushed strawberries and sugar in a large pot. Bring to a boil, stirring to dissolve sugar.
2. Sprinkle and stir ChillOver Powder into liquid and boil rapidly for 3 minutes, stirring constantly.
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ChillOver Raspberry Jam

Substitute raspberries for strawberries.

ChillOver Blackberry Jam

Substitute blackberries for strawberries.

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Sister Loves

{ our favorites ... just a click away! }

MaryJane's PICKS



CEO (QUEEN BEE)
(SISTER #1)

For my picks this time, I had some fun hiking down memory lane with Smokey the Bear & Friends. Were you part of Smokey's "only you can prevent forest fires" era? I was and I have fond memories of Smokey so I've decided to deck out my new T@bitha trailer in a Smokey the Bear & Friends theme for camping trips next summer with my grandgirls. Stay tuned for some picks when I get it ready for the road. What fun we're having!

You can visit MaryJane's picks by clicking on the photos.





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.

Make Your Own Lip Balm

I made lip balm for the first time when I was in college and was instantly hooked! Not only is it surprisingly easy and inexpensive to make, it's also a great gift for friends and family. Within 10–15 minutes, you can make enough lip balm to fill 15 or more lip-balm tubes for under \$3! I use all organic or wild-harvested ingredients because I don't like to put chemicals or pesticides on my lips.



Basic Lip Balm Preparation

1. Coarsely chop the beeswax, or use beeswax pastilles. Place beeswax, butter, and oils in a small pot or glass Pyrex measuring cup and gently heat in the top of a double boiler until the beeswax and butters have melted.
2. Once melted, remove from the stovetop and add essential oils and Vitamin E oil.
3. Immediately pour the mixture into lip-balm containers (the recipes below will fill 10 lip balm tubes). You can purchase lip balm tubes and jars from Mountain Rose Herbs, or you can reuse glass or plastic containers.
4. Allow to cool completely before placing caps onto the lip-balm containers.
5. Your lip balm is finished! You can now add labels, ribbons, twine, or any other decorative elements.
6. If you feel as though your lip balm is too soft, re-melt it and add more beeswax. If it is too hard, re-melt and add more oil. You can also adjust your recipes with the seasons: harder lip balms are better for the summer, and softer lip balms are better for the fall and winter months.



Peppermint Cocoa Lip Balm

Refreshing, cooling, and nourishing.

- 1 T cocoa butter
- 2 T sweet almond oil
- 1 T avocado oil
- 1 T plus 1 t beeswax
- 12–15 drops peppermint essential oil
- A few drops of Vitamin E oil (optional, but recommended)

Mandarin Nutmeg Lip Balm

Sweet, citrusy, and warming with a hint of spice.

- 1 T mango butter
- 2 T sunflower oil
- 1 T olive oil
- 1 T plus 1 t beeswax
- 15 drops Mandarin essential oil
- 5 drops nutmeg essential oil
- A few drops of Vitamin E oil (optional, but recommended)

Experiment by creating your own recipes! As a general rule, use 3 parts of carrier oil to 1 part of beeswax (do not include butters in your calculations since they are solid at room temperature). Add essential oil at your discretion, a general amount is 2 drops per container, but this varies depending upon the essential oil used. Less is better when it comes to essential oils; you don't want to end up with lip balm that will sting or irritate your lips.





IN 1997, I took over stewardship of The Barron Flour Mill, a four-story, 116-year-old building on the National Register of Historic Places. Joseph Barron, the third-generation miller who spent his life there milling grains, eventually pioneered the first certified organic flour in the Northwest. I created this easy-to-use organic baking mix in honor of Joseph and all the frugal farm women who served their families wholesome food ... on a budget.

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Outpost

Unleashing Your Inner Wild



{OUTPOST} with Shery Jespersen | to earn a Sisterhood badge in our {OUTPOST} 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.

A'pickin' and A'grinnin'

Several years ago, while riding and checking cattle, I discovered a wonderful way to pick wild berries and feral apples that are out of reach. Some of the best fruit is near the top of a bush or tree. In our part of the world, cattle and deer eat ripe fruit as far up as they can reach. If you want to take home some of the bounty, a ladder is about your only option unless you happen to be a'horseback!

The day I had this revelation, there happened to be a bucket in the pickup. I simply hung the bucket handle over my saddle horn and scooped my horse into the wild-plum bushes so that I could pick to my heart's content. The only downside to the project was making the mistake of introducing my horse to eating wild plums. When ripe, they're golden pink and as sweet as honey. My picking expedition quickly became much more time consuming than it needed to be. One for the bucket, one for my horse. One for the bucket, one for my horse ... and I had to pit her plums each time. Oh, and I had to eat a few too. Nevertheless, I ended up with a five-gallon bucket full of the biggest, prime plums on the trees. I made plum butter and it was delicious.

This year, there is a bumper crop of chokecherries! Due to perfect weather and lots of rain, the cherries are super fleshy. So I repeated the horseback picking procedure and filled my bucket with chokecherries. My sister and I had previously picked 60 pounds of chokecherries while afoot and standing in the bed of a pickup. When you're a'horseback, you can get to places a pickup can't. This year's berry-picking field trip went faster since my horse didn't like the tart little treasures.




continued ...



continued ...

With so many gallons of chokecherries, I wanted to make something besides jelly and syrup. A friend is going to teach me how to make chokecherry wine. Oh my, it is the prettiest shade of deep ruby. I also overheard an elderly friend talking about a very easy, old-time recipe for liqueur using wild berries and various fruit. She shared her family recipe with me, and I've passed it along in the Make It Easy section (p. 34).





“ We respond to strawberry
fields or cherry orchards
with a delight that a
cabbage patch or even an
elegant vegetable garden
cannot provoke. ”

– Jane Grigson



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Sister Loves

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MULTIMEDIA PRODUCER
(SISTER #42)

If you're still holding out for that end-of-summer trip, here are some goodies to make your beach time the best time! Looking for that perfect suit? Bring back the classics with a crocheted one-piece and simple gold-trimmed aviators. Plan a couple of weeks ahead and use an organic self-tanner for a sun-kissed glow. But don't forget your Juice Beauty SPF 30 so you can bask in the glow on your chevron beach towel. Pack it all in a vintage bag, don your sunhat, and you're a mod beach bunny!

You can visit Ace's picks by clicking on the photos.



Goodwins Custom Crafts



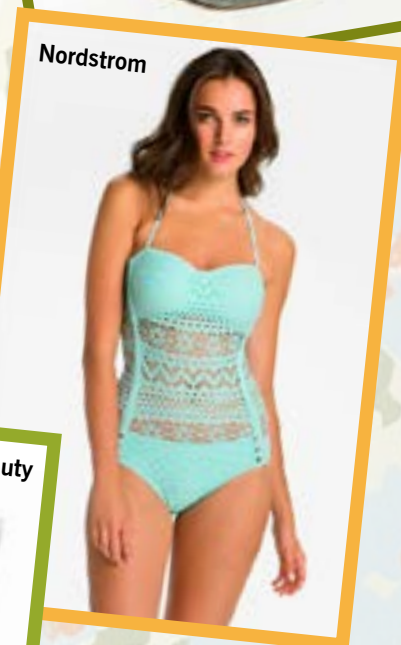
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Origins



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Cleaning Up

The Work of Our Hands



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Green-Clean Your Carpet



With cold weather on the way, it's time to start tidying up our homes for the season of hibernation. The cleaning urge always hits me this time of year, much as it does in the spring, but now it's more about nestling in and getting cozy. Of course, we want our winter "dens" to be clean and comfortable for the coming months, and for many a modern den, carpeting is central.

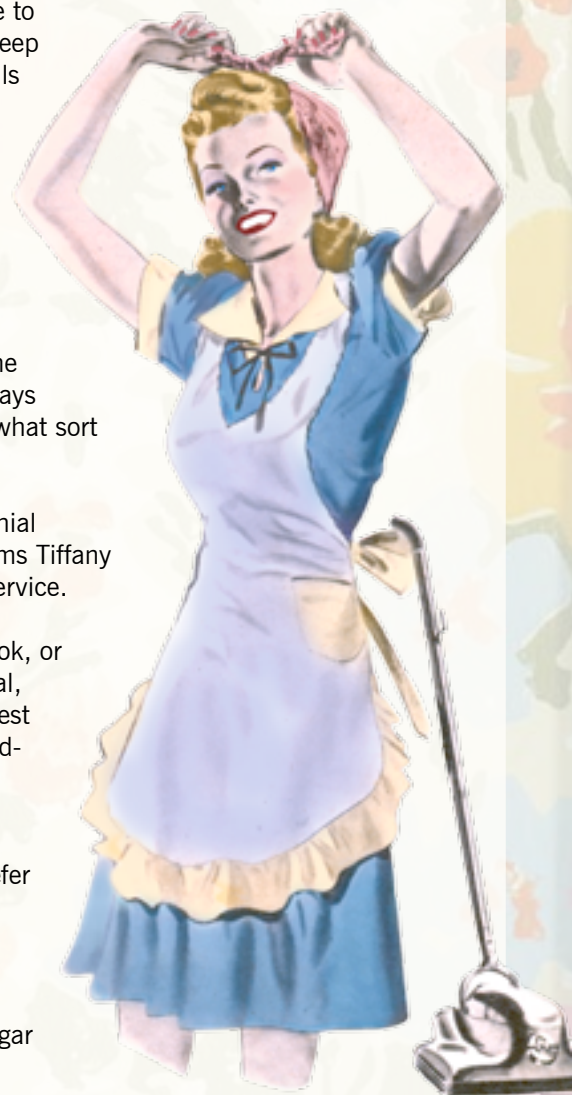
Because a carpet bears the brunt of daily foot traffic without the luxury of being able to throw it in the wash, it can be particularly challenging to resist using chemicals to keep it clean. But don't be lured by the glitzy advertisements that promise an end to smells and stains. At best, chemical cleaners are caustic and corrosive—nothing you want tickling your toes. At worst, they can trigger severe respiratory reactions, headaches, nervous system problems, and even cancer. Some city sewer districts actually prohibit disposing of certain carpet cleaning chemicals via the drain due to health and environmental dangers. The silver lining? There's no reason to risk your family's health for a clean carpet when there are safe and natural methods that work like a charm.

Some people swear by their steam-cleaning vacuums, while others prefer to leave the dirty work to a carpet-cleaning service. Either way, carpet "shampooing" can nowadays leave carpets feeling fresher than vacuuming alone. The trick is paying attention to what sort of solution is being used.

"People who clean houses for a living tend to have higher rates of cancer and bronchial problems, and it's been linked back to the chemicals in the products they use," claims Tiffany Watts of **Two Chicks and a Broom**, an all-natural Memphis-based, home cleaning service.

There are a growing number of services like Tiffany's, so check the Web, a phonebook, or your local Chamber of Commerce to track one down. Even my small town has a local, family-owned business. If you can't locate one, or you prefer to do it yourself, I suggest bypassing all of those smelly, expensive bottles at the store and heading for the salad-dressing aisle. Sounds silly, I know, but in this section of the supermarket, you can get distilled white vinegar for much less than a bottle of cleaner with questionable ingredients. Vinegar kills germs, ousts odors, and removes residues left over from chemical cleaners, and it brightens carpets beautifully. Of the common brands, I prefer **Fleischmann's Vinegar**, because they also have a line of organic vinegars and I buy organic whenever possible.

For routine cleaning, mix a solution of about 1 part vinegar to 10 parts water in the tank of your steam-cleaning vacuum. To battle a really tough spot, increase the vinegar



to about half. Yes, the vinegar smell does linger until the carpet is dry, but once it's gone, the only smell remaining is pure clean. For a dash of floral fragrance, you can always add a few drops of lavender oil to the tank as well. Lavender has antibacterial and antifungal properties, and its pleasing, natural scent will last after the vinegar dries.

Another simple, yet effective, trick to treating carpet stains and odors is hydrogen peroxide, which you can now buy in a convenient spray bottle. If you're in a rush, just spritz some peroxide on a stain and forget about it. When you return later, the stain will have vanished without a trace.

Cleaner Carpet Tips

- When using any new product (no matter how natural), be sure to test a hidden spot of the carpet to make sure it doesn't bleach or stain.
- Use cool water to clean pet odors; hot water or steam will "set" the smell.
- Place doormats at all entrances to keep more dirt and pollutants outside.
- Shed your shoes once you're indoors and encourage visitors to do the same.
- Opt for a vacuum cleaner with a HEPA filter.
- Carpet deodorizers and fresheners often contain harmful chemicals. Instead, sprinkle carpets with plain baking soda, let it sit for a few hours, and vacuum.
- Ventilate well during and after steam cleaning to speed drying time and prevent mold growth. Avoid carpet cleaning on humid or damp days.



Vinegar kills germs, ousts odors, and removes residues left over from chemical cleaners, and it brightens carpets beautifully.



The Scoop

MaryJanesFarm News



Index Available!

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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 Events:

Glamping, West Bend, Wisconsin, September 20–22, 2013 (see p. 53)

Glamping, Bedias, Texas, October 18–20, 2013 (see p. 53)

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

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MARYJANESFARM®



Farmgirl Chatter



What are farmgirls chatting about?

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

Farmgirl Calendar

Glamping, West Bend, Wisconsin, September 20–22, 2013, Submitted by bboopster

Calling all WI, IL, MN, and everyone else ... I would like to do a glamping weekend here at my place in West Bend, WI, September 20–22. Weather here in Wisconsin will still be very nice. We have room for campers and tents. We have a small, one-car-garage-size cabin, and hopefully by then, a composting toilet. TeeHee!!! We already have a fire pit for cooking and every other luxury we need. Crafting classes and a trunk sale, along with games and, I am sure, LOTS of YUMMY FOOD and Farmgirl Chit Chat!!! West Bend has a wonderful Farmers' Market on Saturday morning and close-by antique shops, resale shops, and lakes for fishing ... Hope to see you all in September! For more information, click [here](#).

Glamping, Bedias, Texas, October 18–20, 2013, Submitted by arabianhorselover

It's time to start getting ready for the Glampout! This year's theme is Hawaiian Luau. We have some new ladies interested in the Glampout and I have added them to our group. So far, I have bought a bunch of decorations to decorate with. I couldn't resist! I found them at the Dollar Tree and they had a bunch of luau things. We are now on a burn ban, so hope we get some rain between now and Oct. so we can have a campfire. For the new ladies, we do a homemade item that we put in a bag and put them all together and we take turns picking out a gift (bag). Does anyone have something they would like to share on Saturday during the day? I know Shannon has something planned for us. Oh, and Shannon, please bring your dishcloths and scrubbies to sell. Mom and I both want some of them. If you have anything that you make and would like to sell, please feel free to do so. We can set up a table this year for that. Just put a tag with a price and your name so we know who to pay for it. On Saturday evening, we will have our luau. It will take the place of our prom this year. Any suggestions on food for the weekend? I can do the main dish for Sat. night like I normally do. Do we want to do egg tacos for Sunday morning? Don't be shy. I am always up for new ideas and suggestions.

Don't forget to decorate your tent or camper for the prize for the best decorated! I am already getting the prize together for it! :) I will also ask our food pantry what they need this year and let you all know what to donate.

I am so excited! I can't wait for Oct. to get here. If it is still hot in Oct., we can also swim, so bring your suits with you just in case. Can't wait to meet our new ladies, too! Welcome to our group. You will be meeting some really nice ladies when you come. For More Information, click [here](#).



continued ... **53**



continued ...

Across the Fence: Where do you buy your essential oils? Submitted by CRShelpmeet

I am looking for Sandalwood and Pitchouli oils to put in a burner (like a tea-light burner), but I don't want those fake smells from buying them in department store, candle-warmer cubes. So, my first question: Can I burn these as scent oils; and my second: Where do you buy your EOs? Share your ideas [here](#).

Across the Fence: What Season Makes You Come Alive? Submitted by Ninibini

In what season do you come alive? What season makes you feel your finest? And for what about it are you most grateful?

My favorite time of year is autumn. With its crisp, clean air and vibrant colors dancing all around, I feel so wonderfully alive and feminine ... Cozy sweaters, time-worn jeans, leather boots, funky hats, hand-knitted scarves, fingerless gloves ... The wind in my hair ... Apples, pumpkins, berries, and damp fallen leaves ... I'm totally in my element—even in the rain ... I just love the autumn rain. Love, love, love, love it! Don't you just love the way the damp turning leaves cast their fluorescent glow against the backdrop of a graying wet sky? <sigh> It's an absolute feast for the eyes. All I want to do is blanket myself in the marvelous wonder of nature, especially by losing myself in the deep of the silent woods. You will also most certainly catch me be-bopping down the roads, belting out my favorite songs this time of year... James Taylor and Carole King, Simon and Garfunkle, Fleetwood Mac, Elton John, The Carpenters, John Denver, The Eagles, U2 ... Sure, I may be a little off-key and look slightly mad, but I don't care one iota what people think! The fire of autumn is burning deep within! I'm happy! I'm free! I'm part of God's wonderful creation and I am grateful, grateful, grateful. I love everything about the season, and I celebrate every single moment with thanksgiving in my heart. Let the onlookers laugh ... perhaps they'll feel a little bit more alive and happy, too! :)

Fall ... It's just such a magical time for me! Makes me swoon just thinking about it. And—be still my heart—it's just around the corner ... I can almost feel it ... Let the anticipation begin! Share about your favorite season [here](#).





Across the Fence: What item do you buy regularly? Submitted by rough start farmgirl
that you insist on having the “name brand”?

Our family has a few products that we are picky about ... my husband insists on pure cane sugar, says he can smell the sugar beets in the other kind ...

Best Food mayonnaise

Puffs Plus

and Kikkoman Teriyaki Sauce!

How about your family?

Share your story [here](#).

Barnyard Buddies: Natural flea repellant for dogs. Submitted by SandraM

The girls show our dogs at the fair and it seems that every year, we get fleas from going to the fairgrounds (they hold the practices there as well). I have used flea shampoo. Just wondering if there are any natural things you use that work. I found one, using Dawn Dish Soap and salt. Any other recommendations? Share your thoughts [here](#).



Barnyard Buddies: Cleaning the Chicken Coop. Submitted by Madinet85

I was wondering if anyone has a sort of chicken coop rake/implement they'd recommend? We have a fairly large chicken coop, 15' x 5', for six chickens. Their droppings mostly collect under the roosts, and not so much everywhere else. I'd like to be able to kind of filter the droppings out of the bedding, much like a cat-box scoop. That way, the coop stays a little cleaner, and I can go a little longer in between bedding changes. Any suggestions? Share your ideas [here](#).

Farm Kitchen: Granny Smith Apples ... help!! Submitted by gardenmouse

I'm sure this has been a common thread over the years, so here we go again. My Granny Smith apple tree is about ready to be picked and there is a huge crop this year. Last year, we canned bunches of pie filling; I've also done crockpot apple butter. Thinking about dehydrating some rings this year. Is this a good type of apple to dehydrate or are they too tart? I'd appreciate any and all suggestions, along with instructions. (I can do just about anything as long as there are good instructions.) I also saw an apple bread recipe somewhere online ... sounds yummy. Share your experience [here](#).

Farm Kitchen: I feel like I'm asking for the impossible ... Submitted by RachelLeigh

... but I'm desperate to “fix” the way we eat. I have a super-duper busy work schedule. My husband doesn't work right now, but he takes care of everything in the house (laundry, dishes, vacuuming, trash, etc.). The ONE thing he doesn't do is cook (and that's for the best, because he's terrible at it). So cooking falls to me, which is fine because I love it. The challenge is that I have a very limited amount of time each day AND I work the night shift, so I sleep at weird hours.

continued ... **55**



continued ...

What I need are simple, wholesome dishes without a lot of fat that only require a few ingredients. (I LOVE one-pot dishes.) I'm not very creative when it comes to this, and all of my cookbooks have recipes with an insane amount of ingredients, leaving us to have pot roast cooked in the crockpot ... a lot.

So my question is: What simple, uncomplicated dishes do you feed your family? And would you share? Share your recipes [here](#).

Farm Kitchen: What to do with basil. Submitted by shawneefarmgirl

I never used basil before, and I just pruned the basil plant in my garden. I put one in because the lady at the farmers' market said it deters bugs from tomato plants. So it was getting tall, and I pruned it back. It smells delicious!! I hate to just throw it away, but I don't know what to use it for or how to store the leaves. Any suggestions?? Thank you all in advance! Give your advice [here](#).

Garden Gate: Planting plum trees/orchard fruits ... any advice? Submitted by LuckyMommyof4

About a month ago, a tornado went through our backyard—no joke, our BACKYARD!! I get down on my knees every day and thank God that it missed our house, because we didn't get a warning and it hit at 3 a.m.! We're all ok, but it tore three trees right out of the ground, took out the power lines and poles behind us, and generally ripped up our yard (half my raised bed of veggies was shredded to bits). We had to pay thousands of dollars out of pocket to fix the damage because we found out that through a bit of a loophole, we weren't entirely covered for what our insurance called "wind damage."

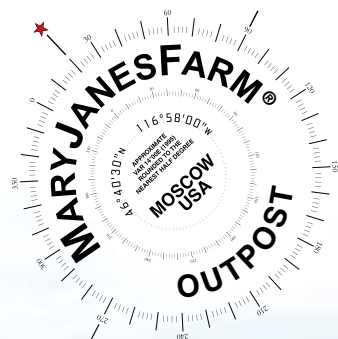
Anyway, to make a long story short, we've cleaned up, old trees gone (we hired an Amish family who took away all the felled and damaged trees for firewood, so at least it went to good use), and we've decided to replant with fruit trees. We did a little research and decided we definitely wanted a self-pollinating plum tree variety and went to the nursery to see what they had. We looked and looked and finally chose a beautiful looking Green Gage Plum tree. It was actually a breed I had not come across before, and I was so excited to bring it home. Then I started looking up some info online and found about a hundred entries singing their praises ... and a hundred more calling them the worst plum tree ever. Does anyone grow Green Gage Plums? If so, how has your experience with them been?

Also, does anyone else have any suggestions/advice for growing orchard fruits? I have limited space and am looking for varieties that are super cold hardy, heavy producers, and disease resistant. I also like to keep my yard as organic as possible, so organic fruit growing tips would be really appreciated! Give your advice [here](#).

Garden Gate: Fall fashion. Submitted by mscountrygirl

I was wondering what everyone is planting for fall. I've never done a fall garden. I live in southern Mississippi. Share your ideas [here](#).





Are you prepared for an emergency?

MaryJane's just-add-water organic meals—everything from instant pastas and grains to soups to breads to desserts—are available in 3-lb bulk oxygen-free bags for emergency preparedness long-term storage. Shelf life: 15+ years; breads: 5–8 years.

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farmgirl pets



lessons in
herbalism



farmgirl love

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ranch, mountain, and beach—at GirlGab.com. You'll also
find daily posts from 129 (and counting) sister blogs.

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Farmgirl Sisterhood



Social Media

I'm doubling back to make sure you're aware of all the social media happenings at MaryJanesFarm, because you won't want to miss a thing—especially the moment when YOU'RE the sister featured on one of our Facebook pages simply because you're just so farmgirl awesome or you've earned a badge or your blog post from our Sisterhood blogging community over at www.GirlGab.com was featured. (This is my favorite daily pleasure. I LOVE GirlGab!)

As ladies of the Sisterhood, now numbering 5,443 (and counting), we've earned an amazing number of Merit Badges so far—7,451 total! We've recently started alerting earned Badges daily on our MaryJanesFarm **Facebook** page. We started out alerting just the expert-level earners, but decided recently to alert all levels AND add photos if you include them. We're just so darn proud! Can you hear the clucking?

My blog, www.raisingjane.org, is a little bit more of the fun and frilly that you've come to expect from MaryJanesFarm, and is my outlet for conversation in between magazines.

If you're a Facebook or Twitter kind of gal, you'll find my posts teased on my **Twitter** account and my **Facebook** account. Updates for all things glamorously glampifying for International Glamping Weekend can be found [here](#), at its Facebook fan page.

Facebook and Twitter not your thing? Then, our **Pinterest** page can keep you up-to-date with recipes, projects, products, and beautiful images captured here at my farm.





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!

Thank you so much for my beautiful charm. I received it last week and have enjoyed wearing it and showing it to my friends and family. Can't wait to get our Chapter off the ground here in Cherry Valley.

Thank you again,
Mary Bronson



Elaine!!!

Thank you so very much for the beautiful Farm Gal necklace!!! I beyond love it! I really feel part of something grander when I wear it. You made my day when I opened my little burlap bag, truly.

kindness counts,
Kim





Merit Badge Awardees



Merit Badge Awardees

Farmgirl Legends:

Colleen Sutcliffe: #5226

Chapter Leader



Amanda Mathis: Andi #5199

Beginner badge: Farm Kitchen / Forage for Food

Amanda Schrack: AmandaOfficialis #5269

Beginner badge: Stitching & Crafting / Buttoned Up

Beginner badge: Stitching & Crafting / Sew Wonderful

Bette Axiak: Bette #4157

Beginner badge: Cleaning Up / Recycling

Intermediate badge: Cleaning Up / Recycling

Brenda Davis: brendakay #5255

Beginner badge: Cleaning Up / Shopping Green

Carol Johnson: carolj #1823

Beginner badge: Make it Easy / Let's Get Physical

Intermediate badge: Stitching & Crafting / Crochet

Casey Comstock: #5366

Beginner badge: Each Other / Community Action

Christina Marsden: #4411

Beginner badge: Make it Easy / Let's Get Physical

Intermediate badge: Make it Easy / Let's Get Physical

Ciara Neill: infinite_wallflower #5005

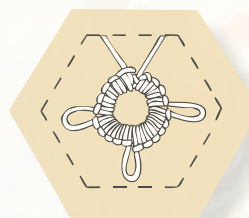
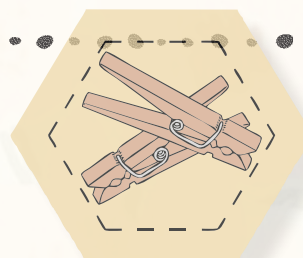
Beginner badge: Farm Kitchen / Recipes

Colleen Sutcliffe: #5226

Beginner badge: Each Other / Farmgirl Spirit

Intermediate badge: Each Other / Farmgirl Spirit

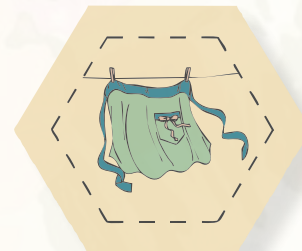
Expert badge: Each Other / Farmgirl Spirit





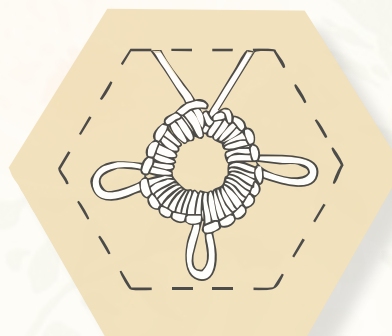
Connie Warren: Killarney #3392

Beginner badge: Garden Gate / Bee Good to Your Mother Earth
 Beginner badge: Outpost / Disconnect to Reconnect
 Beginner badge: Stitching & Crafting / Buttoned Up
 Beginner badge: Stitching & Crafting / Crochet
 Beginner badge: Stitching & Crafting / Cross-Stitch
 Beginner badge: Stitching & Crafting / Sew Wonderful
 Expert badge: Make it Easy / Music



Cynthia Graziani: CindyG #4735

Beginner badge: Farm Kitchen / ChillOver ComeOver
 Beginner badge: Farm Kitchen / Get it Together
 Intermediate badge: Stitching & Crafting / Aprons

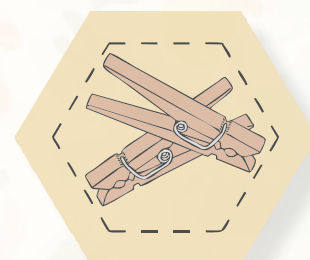


D D Edwards: greengrannydee #5058

Beginner badge: Cleaning Up / Shopping Green

Darla Armstrong: cowgirlup@21 #4391

Beginner badge: Each Other / Public Service
 Beginner badge: Farm Kitchen / Get It Together
 Beginner badge: Make it Easy / Build it Green
 Beginner badge: Outpost / First Aid
 Intermediate badge: Farm Kitchen / Get It Together
 Intermediate badge: Outpost / First Aid



Debbie Platt: GardenGirl50 #5353

Beginner badge: Garden Gate / Backyard Farmer

Diane Kasperzak: didi #3657

Beginner badge: Garden Gate / Herbs
 Intermediate badge: Garden Gate / Herbs

Helena Perry: Elen of the Hedge #5345

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

Jennifer Knox: #4359

Beginner badge: Each Other / Community Service
 Beginner badge: Each Other / Farmgirl Grammar
 Beginner badge: Stitching & Crafting / Buttoned Up
 Intermediate badge: Each Other / Community Service
 Intermediate badge: Stitching & Crafting / Buttoned Up

continued ...



continued ...

Jessie Yonkovit: JessieMae #134

Beginner badge: Cleaning Up / Recycling

Beginner badge: Make it Easy / Build it Green

Beginner badge: Outpost / Disconnect to Reconnect

Intermediate badge: Cleaning Up / Recycling

Intermediate badge: Make it Easy / Build it Green

Expert badge: Cleaning Up / Recycling

Karen Price: kkprice #411

Beginner badge: Each Other / Civic Heritage

Beginner badge: Farm Kitchen / Get it Together

Beginner badge: Garden Gate / Weather

Beginner badge: Garden Gate / What's Your Beef?

Beginner badge: Outpost / Rocks and Minerals

Intermediate badge: Farm Kitchen / Get it Together

Expert badge: Cleaning Up / Shopping Green

Kari Workman: Kari22 #4322

Beginner badge: Cleaning Up / Recycling

Beginner badge: Farm Kitchen / Get it Together

Beginner badge: Garden Gate / The Secret Life of Bees

Beginner badge: Outpost / Outstepping

Beginner badge: Stitching & Crafting / Homespun Christmas

Beginner badge: Stitching & Crafting / Knitting

Beginner badge: Stitching & Crafting / Quilting

Intermediate badge: Cleaning Up / Recycling

Katrina Peabody: katnip05 #2763

Beginner badge: Cleaning Up / Green Energy

Beginner badge: Farm Kitchen / Recipes

Beginner badge: Outpost / Glamping

Beginner badge: Stitching & Crafting / Buttoned Up

Intermediate badge: Farm Kitchen / Recipes

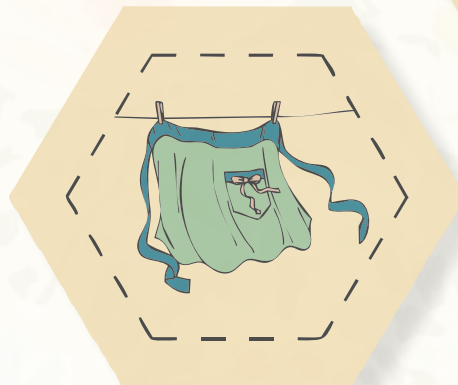
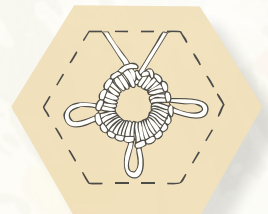
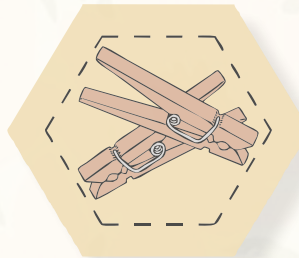
Intermediate badge: Stitching & Crafting / Buttoned Up

Kerryanne Cummins: EarthFriendlyMama #5231

Beginner badge: Cleaning Up / Shopping Green

Intermediate badge: Cleaning Up / Shopping Green

Expert badge: Cleaning Up / Shopping Green



Kristina Nelson: FieldsofThyme #800

Beginner badge: Each Other / Get 'er Done

Beginner badge: Stitching & Crafting / Origami

Kyla Hill: HoneysuckleHill3 #4640

Beginner badge: Cleaning Up / Water Conservation

Beginner badge: Each Other / Civic Heritage

Beginner badge: Each Other / Community Service

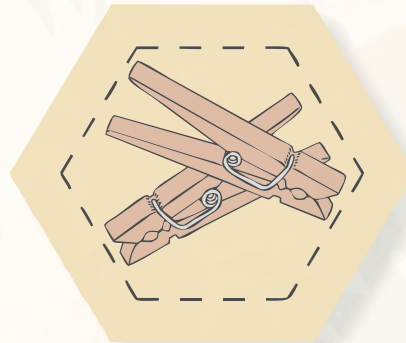
Beginner badge: Each Other / Entrepreneurial Spirit

Beginner badge: Each Other / Languages – Culture

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

Beginner badge: Garden Gate / Horse Dreams

Intermediate badge: Make it Easy / Make it Pretty



Margaret Gale: maggielou79 #5335

Beginner badge: Cleaning Up / Going Green

Beginner badge: Each Other / Civic Heritage

Beginner badge: Each Other / Farmgirl Grammar

Beginner badge: Each Other / Know Your Roots

Beginner badge: Farm Kitchen / Unprocessed Kitchen

Intermediate badge: Each Other / Civic Heritage

Intermediate badge: Each Other / Know Your Roots



Michelle Nemnich: HolidayJunkie #5004

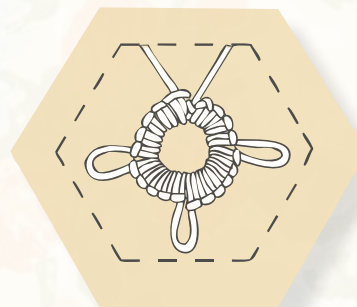
Beginner badge: Cleaning Up / Recycling

Beginner badge: Garden Gate / Herbs

Intermediate badge: Cleaning Up / Recycling

Intermediate badge: Garden Gate / Herbs

Expert badge: Cleaning Up / Recycling



Nicole Christensen: texdane #1155

Beginner badge: Each Other / Community Service

Beginner badge: Garden Gate / Heirlooms Forever!

Beginner badge: Stitching & Crafting / Aprons

Beginner badge: Stitching & Crafting / Sew Wonderful

Intermediate badge: Each Other / Community Service

Intermediate badge: Garden Gate / Heirlooms Forever!

Intermediate badge: Stitching & Crafting / Sew Wonderful

Expert badge: Each Other / Community Service

Expert badge: Garden Gate / Heirlooms Forever!

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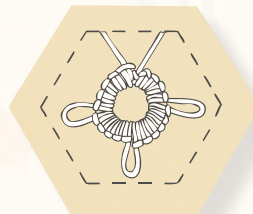
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Pennie Still: Pstill #5381

Beginner badge: Stitching & Crafting / Quilting

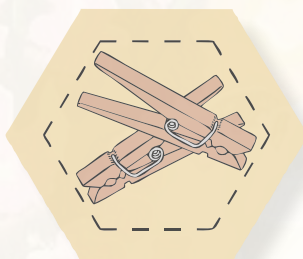
Intermediate badge: Each Other / Know Your Roots

Intermediate badge: Stitching & Crafting / Quilting



RoDonna Carson: kymomma4 #2361

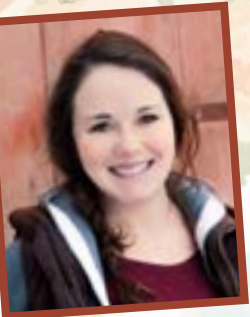
Beginner badge: Cleaning Up / Shopping Green



Sister Loves

{ our favorites ... just a click away! }

Molly's
PICKS
(JUST A CLICK AWAY)



GRAPHIC DESIGNER
(SISTER #1867)

Inspired from my recent trip to the United Kingdom, here are some picks, all tried and trusted, of where I go and what I absolutely need to have on my adventures. Whether you're in the city or in the sticks, try visiting things off the beaten path like the **Centre for Alternative Technology** in Wales. Here you can visit for the day or spend a night in their on-site ecocabins while learning about sustainability in one of the most beautiful landscapes. When you've returned home from your journey, make a personalized mini-book to commemorate your trip. (Don't forget to save your ticket stubs!)

You can visit Molly's picks
by clicking on the photos.

Amazon



Crafty Life and Style



What Leather



Bingville



alwaysrooney.com



a portable studio
watercolor
postcards



Barnes & Noble

Farmerettes & Young Cultivators

Athena Codianni: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Bryson Chartier: Young Cultivator of Erin Chartier #5276

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Gwyn Sutcliffe: Young Cultivator of Colleen Sutcliffe #5226

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Hunter Codianni: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Jackson Palmborg: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

James Cummins: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Karli Chartier: Young Cultivator of Erin Chartier #5276

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Luke Stanger: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

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.**





Mason Cummins: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Nathan Schveighoffer: Young Cultivator of Erica Schveighoffer #5279

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Nina Stanger: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

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Expert badge: Cleaning Up / It's in the Bag

Pearce Sutcliffe: Young Cultivator of Colleen Sutcliffe #5226

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Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Shane Foley: Young Cultivator of Kerryanne Cummins #5231

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Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag

Trent Leavitt: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Cleaning Up / It's in the Bag

Intermediate badge: Cleaning Up / It's in the Bag

Expert badge: Cleaning Up / It's in the Bag





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 future issues.

The Homegrown Collective

I love discovering simple ways to share self-sufficient living with my Young Cultivators. We enjoy making things together, but there are times when I can't muster the energy to do the prep work, round up the kids, and actually enjoy the project. This is where kits come in handy.

This month, my son and I took a lovely shortcut and ordered a Green Box from Mitchell at **The Homegrown Collective**. The experts at The Homegrown Collective curate a monthly DIY box for their subscribers with everything needed to make kombucha, grow mushrooms, or infuse vinegars—always something new and seasonal. Our box had a coconut theme and included all the ingredients, containers, and supplies we needed to make coconut milk, lotion bars, lip balm, and sugar scrub. There were beautifully printed instructions that walked us step-by-step through each project and included clever tips like using a Mason jar in a pot of water on the stove in place of a double boiler. This idea saved me money and an extra trip to the store. The reason we are drawn to experts when we are learning is their experience—they know what to be picky about and what corners to cut!

Making each project was relaxing with the planning element removed, and my son is proud of the results. It does my farmgirl heart good to hear him say, "We can make that!" as we pass lip balm or coconut milk on the grocery-store shelves.



Coming Soon to a Magazine Near You

Love the thought of decorating with pumpkins but don't love carving ... the danger, the goop, the not-so-fresh look? And don't feel quite artistic enough to paint faces like a master? In our next issue of *MaryJanesFarm*, we'll give you ideas that only require acrylic paints and simple shapes ... or leaves and glue ... or ribbons, buttons, and pins! Our October/November issue (Turning the Page) will hit newsstands on Sept. 17. Don't risk missing *MaryJanesFarm* magazine on newsstands. Subscribe **here!**





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home



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Meet our Bloggers

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

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 (the occasional) 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.”

NEWS FROM THE HOMEFRONT ...

whether that home is
city, rural, suburban, mountain,
ranch, or beach

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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.'"



Nicole's FAVORITES

suburban
FARMGIRL

Andalou Naturals Apricot Probiotic Cleansing Milk

As my daughter heads into her pre-teen years, I've started teaching her the basics of good skin care. No matter your age, the best thing you can do for your complexion is to start and end the day with fresh, clean skin. I've been blessed with relatively normal, but sensitive, skin. Changing to an organic diet was one of the best things I ever did! My skin immediately improved; but sometimes hormones, weather, stress, or the wrong product can still throw my skin off-balance. I can end up with redness, dry patches, clogged pores, or breakouts if I'm not careful. (I'm now in my 40s, having to fight wrinkles *and* acne—not fair!)

I've always found a good cleanser hard to find. Many have fragrances, dyes, and irritating chemicals. Switching to natural products made my quest even more difficult. Many natural cleansers rely on menthol as an ingredient, which can irritate sensitive skin and break capillaries. Products meant to exfoliate don't work for everyday, while those meant to be extra-gentle or for dryer skin often leave me feeling like my skin isn't getting clean, especially in hot weather. I've always had to switch cleansers when the weather starts changing.

My quest has finally ended! Since using Andalou Naturals Apricot Probiotic Cleansing Milk, my skin feels really clean and soft, but not tight or dry. This cleanser contains soothing aloe to calm redness and berry and fruit complexes to help fight aging. Made with natural and organic ingredients, it contains no GMOs, parabens, petrochemicals, dyes, or other chemical additives found in many conventional products, and the Andalou website has an A-to-Z ingredient glossary. September in New England can mean hot and humid, or cool and dry weather. Andalou Naturals Apricot Probiotic Cleansing Milk works for me in both climates. Because it contains apricot oil, it smells delicious, and it will remind me of summer long after the last autumn leaf has fallen. At \$12.95 for a 6-oz bottle with a convenient pump, it can be found at your favorite natural market, or at andalou.com.



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Magazines, Books & More



Our Oct/Nov issue (Turning the Page) will hit newsstands on Sept. 17. In it, you'll learn to make Thanksgiving dinner in just 2 hours, find homemade Halloween candy recipes, see gorgeous one-of-a-kind clothing from Magnolia Pearl, get ideas for no-carve decorative pumpkins, meet three sisters who turned their love of primitive quilting into a thriving business, and more.

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

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

MaryJanesFarm Calendar

Our **2014 calendar** is in the works. 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:

September 2 ~ Labor Day
September 8 ~ Grandparents' Day
September 9 ~ Wonderful Weirdos Day
September 10 ~ Sewing Machine Day
September 11 ~ Patriot Day
September 15 ~ Make a Hat Day
September 16 ~ Stepfamily Day
September 17 ~ Citizenship Day
September 21 ~ International Peace Day
September 22 ~ Wife Appreciation Day
September 26 ~ Johnny Appleseed Day
September 27 ~ National Thank You Day
September 28 ~ Family Health & Fitness Day
September 29 ~ Gold Star Mothers' 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!**



**5,443 Sisterhood members and
7,451 Merit Badges earned —
growing stronger every day!**