# MARYJANESFARM

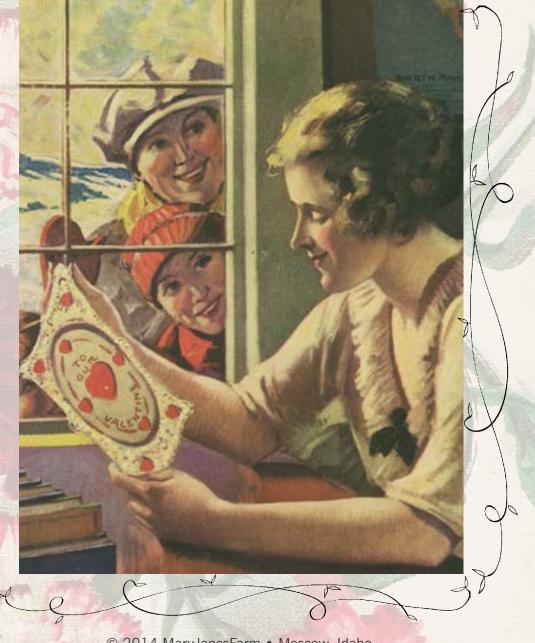
Sister Issue

February 2014

# ${\mathcal W}$ 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 clickclick 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



© 2014 Mary Janes Farm • Moscow, Idaho

# Contents just a click away!





HELLO from Sister #1



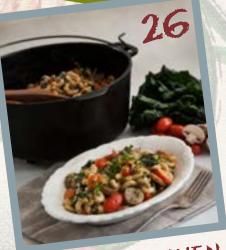
20 EACH OTHER with Melyssa Williams



24 HORNESCHOOLING with Cathi







FARM KITCHEN with Ashley









28 GARDEN GATE

32 STITCHING & CRAFTING with Rebekka



34 MAKE IT EASY



38 OUTPOST

36 ROSE HERBS



continued ...



# Contents continued ...





46 SISTERHOOD SPECIAL



CLEANING UP

magical, overnight, clean-out-your-fridge breakfast bakes



58 SISTERHOOD NECKLACE

59 MERIT BADGE AWARDEES

49

FARMGIRL CHATTER



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.









# Hello from Sister #1





## Sunny Side of Life

I'm happy to announce an installment of new Merit Badges for 2014! Last year, we approved nine new Merit Badges, this year three—two in the Cleaning Up category and one in Garden Gate. I'll announce updates to existing Merit Badges in June and you'll be able to find those **here** once we're finished with the updates.

I can't say enough how the task of approving Merit Badges inspires me on a daily basis. It fills my world with hope, promise, faith, and conviction—all good things! Lucky me. For your very own dose of the sunny-side-of-life, keep these links handy. Merit Badge requirements are **here**. Approved Merit Badges are **here**. And don't miss out on the fun I have with MBA (Merit Badge Awardee) Jane on my blog **here**, where I also spotlight a Merit Badge awardee every Friday under the banner "Hear Ye!"

## Garden Gate

#### **Putting Away for Winter**

#### **Beginner Level**

Learn how to freeze three different types of fresh produce. Put away three different types of produce in your freezer for use later on. Share your knowledge with your Farmgirl Chapter or on The Farmgirl Connection chatroom.



#### Intermediate Level

Investigate different methods for drying produce. Dehydrate three different types of produce for use later on. Make a dish for your family using a combination of your dehydrated and frozen produce.

#### Expert Level

Investigate the different methods for canning food. Share this knowledge with your Farmgirl Chapter or on The Farmgirl Connection chatroom. Can three different types of produce for use later on. Can one type of meat using a pressure canner or make jerky using a smoker or dehydrator. Make a dish using a combination of your canned, dehydrated, and frozen produce and share it with a family. Be sure to let them know how you used your home-preserved ingredients.



# Cleaning Up

#### Home Insulation

#### **Beginner Level**

- Determine the type of insulation in your walls, attic, and floors. Research how effective your current insulation is compared to other types of insulation.
- Determine the type(s) of windows installed in your home. Research how effective they are compared to other types of windows.
- Contact your power company and find out if there are any rebates or credits available for upgrading the insulation in your home.
- Share your findings on The Farmgirl Connection chatroom or with a neighbor.

#### Intermediate Level

- Test your home for air tightness. On a windy day, hold a lit incense stick next to your windows, doors, electrical boxes, plumbing fixtures, electrical outlets, ceiling fixtures, attic hatch, and other places where air may leak. If the smoke stream travels horizontally, you have located an air leak that may need caulking, sealing, or weather stripping.
- Seal any air leak that you find. Annie, get your (caulk) gun!

#### Expert Level

• If you have an un-insulated or under-insulated wall, attic, or floor, install new insulation with a higher R value. If applicable, apply for an energy credit to help offset the cost.

OR

- Help a friend install new insulation in her home.
- Help a friend test her home for air tightness and assist with sealing any air leaks.

Annie, get your (caulk) gun!

continued ...



#### continued ...

Cleaning Up

#### My Fair Farmgirl

#### **Beginner Level**

- Research the difference between cruelty-free and organic health and beauty products versus commercially made.
- Over time, as you run out of each product, replace it with a healthy, preferably organic version. Examples: toothpaste, shampoo, body lotion.
- Make one simple product like lip balm, deodorant, or scented bath salts. Stay away from synthetic ingredients, using only natural ingredients.



#### Intermediate Level

- Continue to replace the health and beauty products that you use regularly with healthy, natural products.
- Try your hand at making cold or hot-process soap or a different version of lip balm, deodorant, or bath salts from the beginner level. Again, use only non-synthetic, natural ingredients.

#### **Expert Level**

- Now try making your own shampoo, body lotion, or body butter, or another similar item that uses a more complicated recipe than you used in the beginner or intermediate levels.
- Continue to replace the health and beauty products that you use regularly until all the products you use are healthy, natural choices.
- · Create a gift basket for a friend with homemade health and beauty products and get her hooked also!







#### Big welcome to our new and renewing Sisterhood members!

Adrienne Card Allyson Neal **Amber Orcutt** Ande Jelley Angel Strobel Angela Pollitt Anita Geisler Ann Long Ann Hughes Ann Fadeley Anne Erickson April Dennis Aprile Wicker Audrey Frank Barb Lykke Barbara Gant Barbara Grace Becky Wickander Beth Hohensee Bonnie Ellis Brenda Puntch Brenda Kaiser Brenda Pazar Caity Frank Candace Conrad Carla Querner Carol Neer Carol Johnson Carol A. Norwood Carol Cownie Carole Morris Catherine Livingston Charlotte Avedikian Chehala Reed Cheriann Reeves Cheryl Severeide Christine Wolfe Christine Gravot Cindy Trotter Cindy Scott CJ Armstrong Claudia Ramsey Corri Riebow Cristina Abbenante Crystal Kelso Cynthia Sedlak Cynthia Riegle Cynthia Graziani Cynthia Terherst Dale Ann Staggs Danelle Jelley Dawn Bruce Dawn Perry Dawn Cox Dawn Melanson Dayna Mellberg Deb Stoller Debbie Anderson

Debbie Lee Deborah Fenn Deborah Queen Debra Armijo Deedee Dornback Dena Corry Denise Thompson Diana Prollock Diana Clark Donna Oshaughnessy Donna Kowicki Dorie Von Thun Knott Doris Meisell Dwanna Whitener Elizabeth Wasson Ellen Bailey Ellen Andersen Erica Sullivan Erin BeQuette Frances Zuelke Gail Holzman Glenda Golden Heather Boo Heather Neeper Heidi Gonzales Heike Boehnke-sharp Holly Perdue Holly Pennington Iris Banks

Jamie Taylor Jamie Herzmann Jamie Sweeney Jan Carreiro Jan Scott Garlock Jana Dewitt Janelle Komorowski Janet Coomes Janice Hall Jennifer Hamby Jennifer Venema Jennifer Lee Jennifer Eagen-McCloskey Jenny Simpson Jessica Yonkovit Jessica Spurgeon Jill Frank Jo Anne Willers Joanne Clyde Jodie Hoffman Josie Bruner Joy Stanton Joyce Kuhn Joyce Meza Joyce Kinkead Judi Perkins Judy L. Goodrich Judy Miller

Judy Eairheart



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

- Author Unknown





Judy Jones-McCown Julia Feeley Julianne Harris Julie Camell Kaitlyn Moran Kara Matson Karen Hardenburg Karen Funderburg Karen Tabloff Karin Weaver Kathleen Carpenter Kathleen Bobbitt Kathryn Sanderson Kathryn O'Hara Kathy Larson Kathy Bond Kathyleen Kangas Katrina Smith Kelsey Turner Keri Jensen Keri Ward Kim Wingert Kimberly Galbreath-Fleming Kimberly Moran Kiri Fellabaum Kristen Parkinson Kristen Braybrooke Kristin Heisig Pennypacker Kristina Mumma Kyla Lenze Laura Schwemm Laurel Campbell Lauren Sorgaard Laurie Ludke Laurie Keenan Leigh Anne Duchene Lexy Harris Linda Cole

Lisa Oller Lissa Napora Lora Rosencrans Loretta Ivory Lori Nickel Lorice Amlin Loyce Krogel Lynnell Fulkerson Maggie Walters Mairi O'Sullivan Mandi Wright Margeaux Holland Marilyn Krause Marilyn Edlund Marilyn Black Marissa Blohm Marjorie Mcdonald Marla Sanders Marlene Smolinski Marri Olmstead Marti Wynne Mary Ann Baker Mary Heft Mary Steitz Mary Dickey Mary Turner Mary Gariepy Mechele Davis Megan Banks Melanie Lawson Melanie Herriott Melissa Schirmer Melissa Osborn Melissa Clarke Melissa Myers Melody Larson Micah Prine Michelle Kinsella Michelle Sweet-Foote Michelle Kirby Michelle Elick

Michelle Coomes

Michelle Seliga Molly Norris Nancy Fitts Nancy Lee Nancy Manley Nancy Diercks Nicole Jones Norma Hart Pam Zak Pam Schrum Pam Houge Pamela McManus Pamela Criswell Patricia Walsh Patricia Waldbillig Patricia Stout Penny Precopia Penny Slater Phyllis Inglesby Rachel Neal Rachelle Painter Rebecca Mcginnis Rebecca Miller Rebekka Boysen-Taylor Renee McCausey Renee Robinson Renee Allan Rita Cromes Roberta Hunt Robin Armstrong Miller Robyn Barney Ronda Clements Rose Poole Rosemarie Adams Rosemary Schuette Ruth Taylor Ruthann Wilkens Ruthie Cunniff Sandra Denley Sarah Frank Shari Levy Shari Traughber

Sharon Crosswhite Sherone Taylor Sherri Fedora Sherrilyn Askew Sherry Parks Sherry Largent Sonja Gasper Staci Wickard Stella Jack Stephanie Lauth Sue Daniel Sue Szura Sue Ryno Susan Morris Susan Kaar Susanne Lamoureux Suzy Maynard Sylvia Jacobus Tamara Burger Tamaya Hoyt Tammie Katzung Tammy Trayer Tara Dirks Taysha Frank Teree Lay Teresa Ojala Terri Goggin Terrye Lucas Theresa Hubbard Tina Conklin Tracy Shehab Vera E. Turner Vicki Johnson Vicki Meeds Vicki Garrett Victoria Laise Jonas Victoria Montoya Vixie Friedman Wendy Skovo Yavonne Tudisco

Linda Petersen

Linda Olivera

Lisa Thielfoldt

Lisa Mikula

# Siter Layes Sour favorites... just a click away!

Megan's PICKS



STAFF WRITER / EDITOR (SISTER #2)

February is always a favorite of mine. The pinks and reds that dominate the month make me happy. It's a good time for some cheery color because it's often still very cold and wintry here in Idaho. I'm also currently immersed in a novel about Rumi and love how he says things so eloquently.

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











© 2014 MaryJanesFarm • Moscow, Idaho

# Patch abilities, Inc. Receive a fREE catalog with your first order View/order all products at:

www.patchabilities.com

or call: 563-778











## New Bookl

9 projects - table runners, door banners & more



#### Why are these mini quilt patterns so refreshing?

- ·small projects you can easily finish in I day!
- ·use fusible applique method so easy peazy, you don't have to be an experienced quilter.
- applique stitching <u>S</u> the quilting no additional quilting necessary
- ·so affordable patterns retail at \$7-9 each & over 130 designs to choose from.
- ·hangers 4 embellishments available with each pattern.
- ·HEY! You just found great gift ideas!!



# Bach Other



In the Shelter of Each Other





 $\{EACHOTHER\}$  with Megan Rae | to earn a Sisterhood badge in our  $\{EACHOTHER\}$  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-yearold 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).

### Valentine's Day Among Friends

The older I get, the more certain I am that friendship is the most blessed gift we can exchange. I won't dispute the charm of romance, whether it's fluttery and fresh or sweetened with age, but no admirer's bouquet of roses can compare to the enduring gift of good friends. Friends offer us laughter, hugs, and a shoulder to cry on. They offer a trusty compass when we're having trouble finding our way. So, what better reason to celebrate this Valentine's Day than friends far and wide?

It's not the norm here in the U.S., but in other countries like Finland and Estonia, Valentine's Day is referred to as "Friend's Day." In Guatemala and in El Salvador, Valentine's Day is known as Día del Amor y la Amistad, which means "Day of Love and Friendship." These holidays don't leave anyone pining on the sidelines of unrequited love; rather, they encourage everyone to shower appreciation on friends and lovers alike.

In a nutshell, it doesn't matter if you're happily married or crossing your fingers for Cupid's arrow this Valentine's Day, you can guarantee yourself the rush of true love when you dote on your dearest gal pals. And if you're looking for ways to lavish them with affection but prefer to dodge the commercial candy-and-flowers routine, I have a few sweet notions up my sleeve to help you celebrate.

# Grab the Girlfriend Next Door

If you're lucky, you have a few good friends nearby (maybe not next door, but at least in the same town). If so, grab 'em and cook up a Valentine's Day plan fit for a lady. Spare no lace, ribbons, or organic chocolate. Break out the heart-shaped cookie cutters and pink satin. If you ask me, this holiday has "feminine" written all over it, so why not go with it?

- 1. Organize a "Girls Only" slumber party. Getting silly, frilly, and fun is a wildly entertaining (and inexpensive) way to bond. Sometimes, we forget how therapeutic it can be to let our hair down among other women. Rent favorite movies, bake homemade goodies, and roll everyone's hair into rag curlers. Buy cheap pairs of flip flops and transform them into starlet slippers with ribbons, lace, and faux fur. The sky's the limit—just leave room for lots of laughter and good, old-fashioned girl talk.
- 2. If you're not a fan of all the frill, think more along the lines of a coffee klatsch, tea party, knitting night, or "mending mixer," where everyone brings her backlog of clothing to stitch. Getting together for a low-key activity that everyone appreciates is a sure way to treat your girlfriends to the kind of comfort and conversation that we so often lack in our daily lives. Just make sure there are enough heart-shaped cookies to go around!



3. For you "wild" women out there, how about a day hike? If your neck of the woods is blanketed in snow, make it an afternoon of cross-country skiing. Getting "down to earth" is one of the most gratifying experiences girlfriends can share. Between the fresh air and the mutual pumping of blood, there is a certain mix of liberation and dependence on one another that fortifies friendships like nothing else. Of course, in the spirit of Valentine's Day, your party can wear fluffy pink stocking caps or tie bows around your hiking poles. And don't forget the organic chocolate for celebrating at the summit.

# Catch Up with Friends Afar

Just because your best buddy lives beyond arm's reach doesn't mean you can't make each other's day special. A token as seemingly trivial as a phone call can make more of a difference than you might expect. Dial her up, establish a good time to talk over cups of rose-hip tea, and make it a date. While you're waiting for the moment to arrive, doll up your own surroundings for the occasion: a cozy chair, a special cup and saucer, a vase of flowers next to the phone. When you hear her voice on the line, it'll feel like she's right there, sharing the love. One friend I know does this with her mother on special occasions over dinner, both of them "meeting up and/or dining out" on Skype.

And what about those long-lost girlfriends from high school? How fun would it be to connect after all these years? These

days, it's easier than ever. One of the biggest perks of modern cyber-surfing technology is connecting with friends who have fallen out of touch. Even if your friends have married since you last heard from them, they will likely be listed by both their maiden and married names, making them that much easier to track down for a virtual Valentine's Day reunion.

In 1847, Esther Allen Howland was inspired by English valentine cards that her father sold in his Massachusetts stationery store and decided to make some of her own. Little did she know how popular her handmade creations would be, drawing \$5,000 in orders! Undaunted by the challenge, Esther recruited four friends to help fulfill the orders in revolutionary assembly-line style. They cut out small lithographs of sentimental subjects, placed them on glazed paper backgrounds, assembled layers of lace paper, ribbons, and silk to frame the cards, and pasted printed sentiments within. The cards were an instant sensation, and Esther's business boomed. In 1881, she sold it to the George C. Whitney Company and retired.

For more about her history, click **here**.

 Don't toss those cardboard take-out containers. Gussy them up and use them to gift things like chocolate or homemade cupcakes or cookies.

15

# Siter Layes Sour favorites... just a click away! }













MaryJane's Home is now available at:







\*\*Boston Store

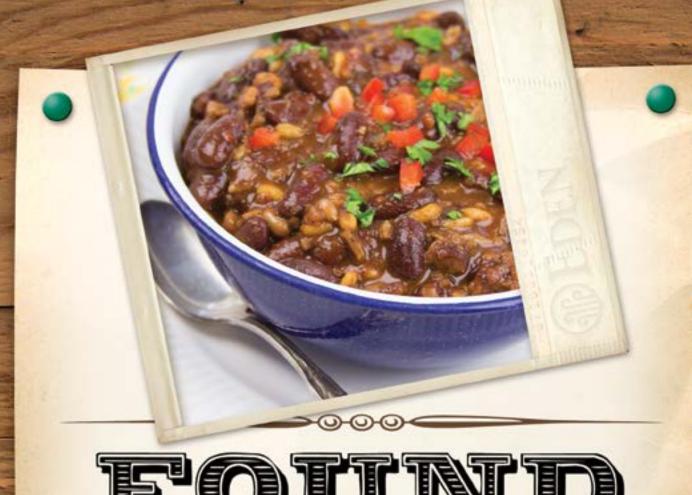
Clder-Beerman

# Herberger's

**!!** Younkers

\*\*Bergner's

Exclusively sold in Canada at Sears\*



# WHOLE GRAIN & BEAN CHILI

#### Found at:

Neighborhood groceries wearing colorful, easy to spot EDEN<sub>®</sub> 14 oz. and 29 oz. labels.

#### **Distinguishing Features:**

Local organic family farm beans with whole grain organic quinoa, spelt, kamut, or barley. A savory, rich chili sauce of healthy shiitake and/or maitake mushrooms, 100% organic vegetables, and 100% organic spices. BPA free cans.





# Each Other





Don't Let Your Babies Grow Up to Be Mamas

 $\{\mathit{EACH}\ \mathit{OTHER}\}$  with Melyssa Williams  $\mid$  to earn a Sisterhood badge in our  $\{\mathit{EACH}\ \mathit{OTHER}\}$  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.

## Going to the Dentist •••

My kids' dentist is one of those pediatric ones. It's decorated with a jungle theme, so picture if you will, dear reader, green walls, a painted starry sky, and tons of stuffed jungle animals all over the place. The entire staff is so fabulously sweet that I'm actually quite stunned you don't acquire cavities while you're there, even if you had none when you walked through the monkey-decorated door. It's their job to make the little kiddies comfy and keep them from melting down in fear, so they will spontaneously break into song or a short, soft-shoe number to keep the tears at bay. It's like being in a musical. Their voices are like what you'd hear if you turned on Sesame Street, and I can only imagine that when these professionals get home at night after an eight-hour shift of pretending to be Mr. Rogers on speed, they collapse on their sofas with a bottle of hard liquor and watch hockey all night.

Now, I have to go to a regular dentist, like a grown-up. Last time I got Helga the Hygienist, who made my gums bleed like crazy while she chattered on about her life. Then came the doctor, and here's an excerpt from our conversation:

Doc: Why do you have a chip in your front tooth?

Me: Well, I was sewing a baby blanket for my twin niece and nephew a few years back, and the needle got stuck in the fleece, and I pulled it out with my teeth.

Des Ob my geable lieux lielge Very gette beer this and

Doc: Oh my gosh! Hey, Helga! You gotta hear this one! Me, repeating the story three more times to a crowd.

Doc: Doesn't it bother you?

Me: Uh, no, seeing as how I can't see it from my perspective ...

Doc: Well, it bothers me!

Me: Well, by all means, we want you to be comfortable.

Doc: Agreed! Let's file that sucker down.

Filing commences, complete with the smell of something burning. I learn later, this is my

tooth.

Doc: Oh my, I feel so much better! Me: FladIcoodgelp. (Glad I could help).

66 She laughs at everything you say.
Why? Because she has fine teeth. 99

- Benjamin Franklin



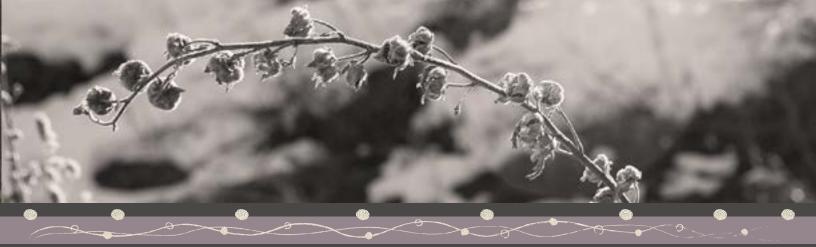




photo: Wikimedia, Spaarnestad Photo, Dutch Nationaal Archief

# Sister Layes Sour favorites... just a click away!

Saralou's
PICKS (JUST A CLICK AWAY)



GRAPHIC DESIGNER (SISTER #6)

It's February, and I can't help being excited for Valentine's Day! I've been dying to make a Valentine's Day wreath for my front door. I found two really good tutorials I'm going to try and I encourage you to, as well. Also, I love DIY valentine cards. They are more personal and so much fun to give and receive. Here are three favorite cards I'm going to try. Happy Valentine's Day to all!!!

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







American Ginseng is a member of the Araliaceae family and can be found growing with bright red berries under moist, shady canopies. Native to the eastern forested mountains of the North American continent, the Chinese consider it a superior choice to Asian ginseng for improving immunity, increased mental performance, and balance. However, popularity of this root as an adrenal tonic and vitality boosting herb has severely impacted the wild populations in this region, making organically grown American Ginseng the most ecological choice.

#### -Traditional Preparations

American Ginseng can be taken as an extract, tea, or capsule. Some people also enjoy the mildly stimulating effects felt from chewing on its roots.

#### Herbal Curiosities

The word Panax is derived from the Greek word "pan" which means "all" and "akos" which means "cure". At its peak, wild Ginseng root was harvested and sold for \$1000 per pound.

# Bach Other



Homeschooling with Cathi





 $\{EACHOTHER\}$  with Cathi Belcher | to earn a Sisterhood badge in our  $\{EACHOTHER\}$  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."



### Homeschool Themes of

It's time for a homeschool reality check, farmgirl moms! And what better time for it than a brand new year, a new semester, and a clean slate (pardon my homeschool pun!). With the first semester and the holidays well behind us, how did it go for you and your students? Did you accomplish the goals you set? Was the process fun? Alive? Did you keep it flexible enough to incorporate spontaneity and serendipity, in addition to the well-planned academics? What, if anything, will you change this semester?

Lesson plans were always valuable guidelines I created for each of my children (as well as for myself) to keep us pointing in the right direction. They are organizational tools that allow me the peace of mind to know I won't leave any obvious gaps in my children's education, and also help me structure my day. But often, some of the best yearly "lessons" are thematic rather than specific.

When I was younger, I used to make New Year's resolutions—specific goals for the year I hoped to accomplish. They were things like losing five pounds, or walking a mile a day, or doing a daily yoga routine. Always gung-ho on January 1, life would often intervene over the course of the year, preventing me from consistently sustaining the activity. Consequently, I would get discouraged and feel like I'd somehow failed, and any enthusiasm I might have started out with would dwindle along with the days of the year. While some people might be fine with resolutions, I have found them to be more a recipe for failure than success.

Somewhere in my 40s, I transitioned over to having a yearly "theme" instead of a resolution. The thing I most needed to focus on would almost always present itself to me without my having to laboriously figure it out. There is a deep, inner part of us that innately knows what our greatest personal needs are, or the lessons we most need to learn. If we are in tune to our small inner voice, we will discover that it is practically screaming these things to us! For me, some of these in the past have been:

- being frugal
- being present (living in the now)
- being kind
- setting boundaries and learning to say "no"
- living simply

Last year, my theme was all about "finding my voice." It was one of the most pivotal years of my life, and I grew by leaps and bounds. I "found it" in so many ways ... as a homeschool mom, a wife, a business owner, a writer, and an artist.





But also, I discovered my voice as a person unconnected to all those external labels. I found MY voice ... just mine! I discovered that I not only had a voice to be "found," but that it had a LOT to say! As a result, it was a banner year for me.

This year, my theme is "getting down to business." Not only does this mean focusing on the business I own (an inn), but attending to business in many diverse areas that have a lot of unfinished business and details to attend to.

What's your theme? What are your children's? Do you even have one? Whether it be personal or related to homeschooling specifically, focusing on a theme is a win-win situation all around, and as important as any "real" subject. Would you like more patience, perhaps? To be more organized? Following through with projects to completion? Unlike resolutions, which can be broken, themes are a one-day-at-a-time *process* that are as valuable for your homeschool students as they are for you. Some days, you'll do better than others; some days, you'll appear to fail miserably. But over the course of the year, you will end up further along the path than you ever dreamed possible.

Have your children choose a theme of their own. Give it as a homeschool assignment and a year-long exercise. Have them write about it, possibly keep a journal or a scrapbook of things they do that help them (and you) grow in this area. This "course work" may not be on any Scope and Sequence list for their grade level, but it will be one of the most valuable homeschool lessons learned, and everyone gets an A+ for effort!!





# Farm Kitchen

# Where the Cookin' Begins!



 $\{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're raising their family in the same house (two little girls: Adria, 4, and baby Alina).

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.

### One-pot Mac & Cheese

Without fail, every time I ask my daughter what she would like for dinner, she replies "macaroni and cheese" with excitement. I think if she had her way, she would subsist entirely off of a combination of macaroni and cheese, broccoli, and raspberries. She has never needed convincing when it comes to fruit. Walks through the produce section in the summer make her eyes light up and send her pinging from one display to the next with glee. Vegetables, on the other hand, are an entirely different animal. Broccoli is the only veggie I can convince her to eat with regularity. If I decide to get a little crazy and serve up some cauliflower or asparagus, our dog thanks me for her portion. It's a small hurdle that has forced me to get creative. She notices the veggies in this dish, but it all tastes so good together that her protests are limited (it also doesn't hurt that the tomatoes stirred in at the end happen to be one of her favorites). My husband and I enjoy it because it is a macaroni and cheese that we want to eat. This dish is also super-convenient because it's cooked in one pot, and the whole thing takes only 45 minutes start to finish.

## Loaded One-pot Mac & Cheese

Prep Time: 15 minutes Cook Time: 30 minutes Makes: 6 generous servings

12 ozs Italian sausage, sliced

3 carrots, sliced

4 garlic cloves, peeled and minced

½ t salt

10 button mushrooms, sliced

1½ cups chicken broth

2 cups elbow macaroni

1 cup cream

6 cups lacinto kale, coarsely diced

1½ cups shredded sharp Cheddar cheese

1 cup shredded Asiago cheese

1 cup grape tomatoes, halved

½ cup parsley leaves, minced

- 1. Add sausage, carrots, garlic, and salt to a 5-qt. Dutch oven. Cook over medium heat for 8 minutes, occasionally stirring. Add mushrooms and cook for 4 minutes, stirring occasionally.
- 2. Add chicken broth and bring mixture to a low simmer. Add elbow macaroni, stir, and cover. After 4 minutes, uncover and stir to prevent to macaroni from cooking onto the bottom of the Dutch oven. Cover and cook for 4–5 more minutes, until macaroni is al dente.
- 3. Stir in cream and kale and cook uncovered for 2–3 minutes, or until kale is slightly wilted. Add both cheeses and stir until all cheese is melted. Remove from heat.
- 4. Stir in grape tomatoes and parsley and enjoy!



# Farden Gate

Bloom Where You're Planted



{ GARDEN GATE } with MaryJanesFarm | to earn a Sisterhood badge in our { GARDEN GATE } category, CLICK HERE





MARYJANE CEO (QUEEN BEE)

February brings a flurry of garden dreams along with snow showers. For us garden girls, it's a tantalizing time to thumb through endless garden catalogs, order seeds and other gardening goodies, and take time to dream our gardens into reality. Here are a few of my favorite finds.









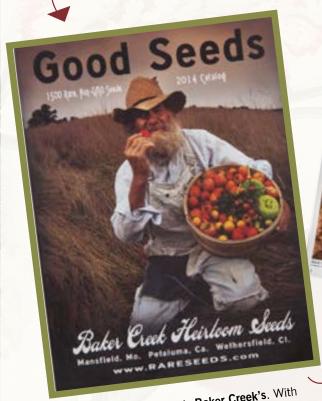








You can visit MaryJane's picks by clicking on the photos.



My favorite seed catalog is **Baker Creek's**. With over 200 pages and hundreds of full-color photos showcasing the variety and beauty of heirloom vegetables, it's the stuff dreams are made of! Baker Creek offers over 1,500 rare, non-GMO seeds. And the owner, Emilee Gettle, is a longtime Farmgirl Connection chatroom friend!

I just discovered this great heirloom seeds resource when owner Lisa Von Saunder commented on one of my blog posts. Lisa started **Amishland Heirloom Seeds** about 8 years ago in order to share her heirloom, heritage, exotic organically raised seeds. All of Lisa's seeds come from her own plants, grown on rich central Pennsylvania farmland. Great resource, Lisa!



# Sister Layes Sour favorites... just a click away! }

Karina's (JUST A CLICK AWAY)

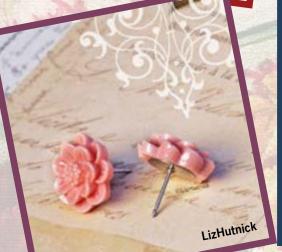


GRAPHIC DESIGNER (SISTER #4)

Lately, I've been thinking about adding some fun colors and items to my wardrobe. Why not start this month with classic February colors? Here are some favorites that I would love to add to my closet.

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

















RaisingJane.org

daily entries fresh from the farm















# Stitching & Crafting Room



Stitches of Fun & Laughter!



 $\{STITCHING\ \mathcal{Z}\ CRAFTING\}$  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.

#### Redwork Valentine .....

My mom has a talent for making every holiday feel special. On Valentine's Day, she sends handwritten letters, handfuls of chocolates, and incredibly thoughtful handmade gifts. Last year, she made several of these sweet embroidered muslin and velvet hearts, and I knew immediately that I wanted to share them with you. This year, I am inspired to make a few of my own. A basket full of hearts in the living room will be so fun! Whether you make one or a dozen, Mama's hand-stitched hearts make a quick winter embroidery project.

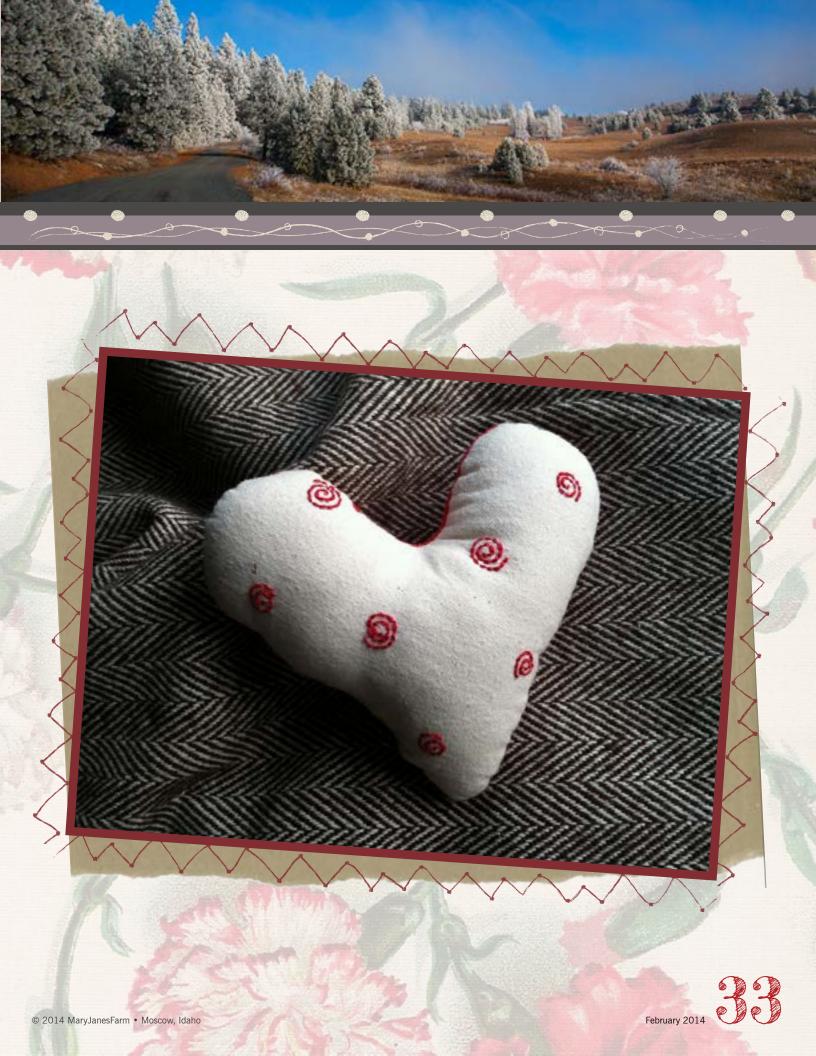
For this project you will need:

- muslin
- velvet
- · red embroidery floss
- stuffing
- · embroidery needle
- embroidery hoop
- scissors

Begin by drawing a heart on a piece of muslin, making it about 1" larger around than you want it to be when it is finished. Place your fabric in an embroidery hoop and begin stitching your design using red embroidery floss. Making small, even stitches, cover your muslin heart with swirls, stripes, or French knots. Once your embroidery is complete, cut out the muslin heart and a matching red velvet heart. Pin the fabrics to one another with right sides together and stitch around the edge of



your heart, leaving a 2"-wide opening on one side. You can use a sewing machine for this part or just stitch it up by hand. Turn the heart inside out and fill with wool or cotton stuffing until quite firm. Hand-stitch the heart closed using a running stitch.





# Happy Hearts Make Light Work



 $\{MAKE\ IT\ EASY\}$  with Shery Jespersen | to earn a Sisterhood badge in our  $\{MAKE\ IT\ EASY\}$  category, CLICK HERE

### Glass Act \*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

Recently, I perused a few sites designed for and by Mason jar collectors. They're usually places for serious collectors to show off their finds, pick up tips on finding new (old) jars, and share stories. Then there's the occasional forum scattered with questions from excited newbies. These people have usually come across old boxes of Mason jars without really knowing what they have. You can practically hear the breathless anticipation in their typed questions: "How much can I get for this jar?" "What's the value on this?" "What's a jar like this worth, anyway?"

The answer is complicated. I'm head-over-heels for my jars, and obviously, I'm not alone. Whether we're pickling pecks of peppers or blackberry jamming 'til dawn, we rely on the Mason jar to keep everything neat, tidy, safe, and beautiful. And the story behind them—well, that's special, too.



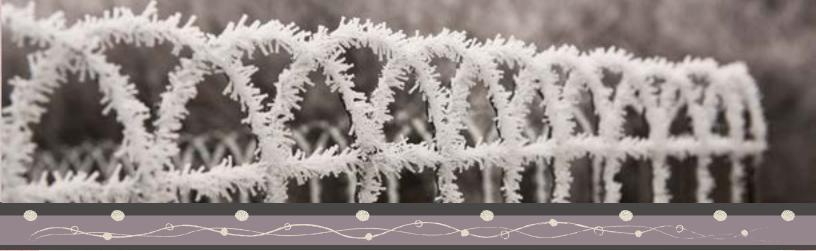
In 1810, Francois (Nicolas) Appert, a Frenchman and expert brewer, chef, and food preserver, designed a procedure for putting up food in sealed glass using a heated water bath and the principle of air-exclusion. Those of us who "can" (bottle?) our food will recognize that familiar process—it's one we can practically perform in our sleep. But at the time, it was revolutionary. You have to remember, this was way before we knew anything about bacteria or pasteurization. Appert was taking a guess, one based on experience and a lucky hunch. (Can you imagine discovering such a thing on a whim?)

People began to preserve their food with Appert's system, but things weren't exactly airtight, if you'll pardon the pun. Handdripped wax seals, paper circles, and all manner of messy and unreliable methods dominated the canning scene. Then, in 1858, a New York City tinsmith named John L. Mason (bless his heart) invented a machine that could cut threaded lids. He saw the potential for applying this to food preservation, an area that other innovators before him had tried and failed to improve. Mason designed a glass container set-up with a threaded top, zinc lid, and rubber ring. After this, the Mason jar took off in the city and country alike—canning was easier, safer, and more popular than ever. Even hand-crank blenders (glorified egg beaters) were originally designed to fit Mason jars. And they're so useful that the Ball plant produces 585,000 jars (and counting) every day.

So how can we best show our respect for these deceptively basic homesteading accessories? I'd say, by giving them long, practical lives as the multi-purpose workhorses they are. And if you're short on ideas, just lemme bend your ear for a few.

Measuring cups. Salad-dressing shakers. Holders for spare change.

Or spare pickles.



Dried beans and pasta storage. Small toy containers. Drinking glasses. Rings and earrings kept in the small ones. Necklaces and bracelets hung from branches perched in the large ones. Trusty soap and detergent holders. Homes for mines of body salt, clouds of cotton balls, and stacks of Q-tips. A happy sight: all full of candies or candy-colored office doodads like paper clips and rubber bands. Oh! A large Mason jar full of perfectly sharpened, yellow, #2 pencils. Be still my beating heart.

Corrals for tiny hardware bits and pieces. An at-a-glance location for your beads and buttons, spools of yarn, ribbons, and fabric scraps. The vehicle for neat stacks of chocolate chippers or a whimsical jumble of brownie cubes—all tied up with a pink bow and presented with a bashful smile. A beauteous home for bouquets or for a luminous citronella candle on a muggy, buggy summer's night. Flower vases. A big one all full o' lemonade (too big for one person, truth be told, but you're going to drink it on the porch all by yourself anyway—your little secret if there's something extra poured in for luck).

A fermentation cave for sourdough starters or vinegar mothers. Fresh milk from my dairy cow, Maizy, generous sweetheart that she is. With a present tucked inside, your jar's a reusable gift wrap! But with apple-cider vinegar and a squirt of dish soap, it's much less romantic—a fruit-fly trap. A glass encampment for little green plastic army guys. A good way to keep an eye on how much of my **Budget Mix** you have left (overt plug). A home for key collections, seashell collections, or special pebbles that your kids gave you as a collection. A clothespin bin or a soap-bar scrap pile. A sprouting jar. A support for your best-loved wooden spoons. A treasure chest for last season's heirloom seeds.

So back to that question: what is your Mason jar really worth? It's priceless.















Erin McIntosh is the Marketing Manager at Mountain Rose Herbs. Born and raised in the sunny Florida swamps, Erin now makes her home in the evergreen Pacific Northwest, where she studied herbalism, botany, and ethical wildcrafting at the Columbines School of Botanical Studies. She spends her days crafting culinary recipes, making botanical illustrations, gardening, hiking, foraging for wild edibles, photographing pretty flowers, and formulating herbal medicine in the magnificent Oregon Cascades.

# Homemade Fire Cider



Mmm ... how I love this hot and sweet, zesty, vinegary recipe!

Fire cider is a traditional cold remedy with deep roots in folk medicine. The tasty combination of vinegar infused with powerful immune-boosting, anti-inflammatory, anti-bacterial, anti-viral, decongestant, and spicy circulatory movers makes this recipe especially pleasant and easy to incorporate into your daily diet to help boost the immune system, stimulate digestion, and get you nice and warmed up on cold days.

Because this is a folk preparation, the ingredients can change from year to year, depending on when you make it and what's growing around you. The standard base ingredients are apple-cider vinegar, garlic, onion, ginger, horseradish, and hot peppers, but there are plenty of other herbs that can be thrown in for added kick. This year, I had lots of spicy jalapeños and vibrant rosemary in the garden, so I used those, along with some organic turmeric powder in the cupboard and fresh lemon peel. Some people like to bury their firecider jar in the ground for a month while it extracts and then dig it up during a great feast to celebrate the changing of the seasons.

Fire cider can be taken straight by the spoonful, added to organic veggie juice (throw in some olives and pickles and think non-alcoholic, health boosting Bloody Mary), splashed in fried rice, or drizzled on a salad with good olive oil. You can also save the strained pulp and mix it with shredded veggies like carrots, cabbage, broccoli, and fresh herbs to make delicious and aromatic stir-fries and spring rolls. I like to take 1 T each morning to help warm me up and rev the immune system, or 3 T at the first sign of a cold.

#### Fire Cider

- ½ cup fresh, organic ginger root, peeled and grated
- ½ cup fresh, organic horseradish root, peeled and grated
- 1 medium organic onion, peeled and chopped
- 10 cloves organic garlic, peeled and crushed or chopped
- 2 organic jalapeño peppers, chopped
- 1 T organic turmeric powder
- zest and juice from 1 organic lemon
- several sprigs fresh, organic rosemary or 2 T dried rosemary leaves
- organic apple-cider vinegar
- · raw local honey to taste







Prepare all of your cold-fighting roots, fruits, and herbs and place them in a quart jar. (If you've never grated fresh horseradish, be prepared for a powerful sinus opening experience!) Use a piece of natural parchment paper or wax paper under the lid to keep the vinegar from touching the metal. Shake well. Store in a dark, cool place for 1 month and shake daily.

After 1 month, use cheesecloth to strain out the pulp, pouring the vinegar into a clean jar. Be sure to squeeze as much of the liquid goodness as you can from the pulp while straining. Next comes the honey: Add  $^{1}\!/_{4}$  cup honey and stir until incorporated. Taste your cider and add another  $^{1}\!/_{4}$  cup honey until you reach the desired sweetness.

Ingredient variations: thyme, cayenne, rosehips, ginseng, orange, grapefruit, schizandra berries, astragalus, parsley, burdock, oregano, peppercorns, beets

## Fire-cider Vinaigrette

- organic Fire Cider
- · organic extra virgin olive oil
- prepared mustard
- · organic garlic cloves, peeled and crushed
- salt
- pepper

Mix together 1 part Fire Cider, 3 parts olive oil, and ½ part prepared mustard. Add garlic, salt, and pepper to taste. Whirl the mixture together in a blender until combined or shake vigorously in a capped glass jar.





## CITTIOST Unleashing Your Inner Wild

 $\{ OUTPOST \}$  with Shery Jespersen | to earn a Sisterhood badge in our  $\{ OUTPOST \}$  category, CLICK HERE

## Hand-crafted Twig Letters

Hand-crafted twig letters that speak to the heart are easy to make. They can mount on most any wall or rest in a windowsill. Besides names, create words or phrases like DREAM, WILD at HEART, LAUGH, and HOME.

If you venture outside for a walk this time of year, there's an abundance of dried treasures. Last year's growth is this year's bounty. Using a pair of common garden snips, bring home an array of twigs (from dormant, but still-alive bushes so they're still somewhat supple) at least  $\frac{1}{4}$ " in diameter. As you design your letters, cut and quickly sand the cut ends of each piece. Once you have them all laid out, take 26-gauge wire and  $\frac{1}{2}$ " finish nails and start putting them together, gently tapping the nails into the ends and then wrapping with wire to reinforce (raffia and string also work, or a combination of all four as shown here.) Adorn with treasures found in nature and 16-gauge wire curlicues poked into the ends of the twigs. This is a fun project to do with children.







## CLEANING UP The Work of Our Hands



 $\{CLEANING UP\}$  with MaryJanesFarm | to earn a Sisterhood badge in our  $\{CLEANING UP\}$  category, CLICK HERE

## Magical Overnight Breakfast Bakes

Want to learn a cool magic trick that's sure to clean out your fridge?

No funny business, I promise. Just tell the fam you're going to clean out your refrigerator and what you find will be tomorrow morning's breakfast. And then, to really make them shake their heads, tell them it's going to happen mostly while you sleep. Watch them scratch their heads. Then whip up one of my overnight breakfast bakes.

You may have thought that the "set-it-and-forget-it" lifestyle was irreconcilable with your choice to eat organic, but you were wrong. All that stands between you and a Sweet French Toast Bake or Savory Strata is a little planning and some sleight-of-hand.

I'm talking about cutting up a few slices of old bread, whisking around some eggs, dreaming up the most delightful of addins, and popping the whole thing in the refrigerator to marinate its way to Delicious Land. It's just that easy. And the extra slice of wonderful here is that letting these casseroles sit overnight actually improves their flavor and texture. I should know. My B&B guests over the years have given my clean-out-my-fridge strata and French toast rave reviews, in writing actually, in several of my guest books. So I thought I'd share.

When I write a recipe, I'm all about giving people the power to customize, so I'd like you to think of these as formulas rather than recipes. Strawberries not in season? Blueberries are perfect. Family doesn't like sausage or bacon? Dig through that veggie bin and experiment. You can borrow a tip or two from my suggested variations, but using up what you have on hand works every time.







## Sweet French Toast Casserole

## Serves 8

12 slices bread 16 ozs cream cheese 1 cup fresh or thawed frozen fruit 12 eggs 2 cups milk ½ cup maple syrup

Cut bread into 1" cubes. Place half of the cubes in a generously buttered 9" x 13" clear glass baking dish (this is important, trust me, otherwise it doesn't bake right). Cut cream cheese into 1/2" cubes and layer on top of bread. Top with fruit and remaining bread. In a large bowl, mix together eggs, milk, and syrup. Pour over bread mixture. Use a spatula to press ingredients down into liquid. Cover pan and refrigerate 8 hours or overnight. Remove ½ hour before baking, and preheat oven to 350°F. Bake, covered with foil, for 45 minutes. Uncover and bake until top is golden brown and mixture is set in center, 25-30 minutes. Serve with maple or fruit syrups and vanilla yogurt.



## Variation Ideas:

Ginger Peach: Use peach chunks. Add  $\frac{1}{2}$  t ground ginger to egg mixture before pouring over bread. Optional: top casserole with  $\frac{1}{2}$  cup chopped cashews before refrigerating.

Compote Style: Use  $\frac{3}{4}$  cup mixed dried fruit (like apricots, prunes, raisins, and cranberries) rehydrated for 20 minutes in  $\frac{3}{4}$  cup hot apple cider. Proceed with recipe as usual.

Blueberry Spice: Use fresh or thawed frozen blueberries. Add 1 t cinnamon to egg mixture before pouring over bread.

Cherry Almond: Use pitted cherries. Add 1 t almond extract to egg mixture before pouring over bread. Optional: top casserole with  $\frac{1}{2}$  cup sliced almonds before refrigerating.

continued ...



## continued ...

Savory Strata

Serves 8

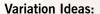
2 T butter
1 cup diced meat
1½ cups vegetables
12 slices bread

1½ cups shredded cheese

12 eggs 2 cups milk 1 t salt

½ t black pepper3 T Dijon mustard

Melt butter in a large saucepan over medium heat. Add meat and vegetables to pan. Cook, stirring occasionally, until meat is cooked through and vegetables are crisptender, about 5 minutes. Cut bread into 1" cubes. Place half the cubes in a buttered 13" x 9" x 2" glass baking dish. Scatter half of cheese and all of meat and vegetables over bread. Top with remaining bread. In a large bowl, mix together eggs, milk, salt, pepper, and mustard. Pour over bread mixture. Use a spatula to press ingredients down into liquid. Top with remaining cheese. Cover pan and refrigerate 8 hours or overnight. Remove ½ hour before baking, and preheat oven to 350°F. Bake, covered with foil, for 45 minutes. Uncover and bake until top is golden brown and mixture is set in center, 25–30 minutes.



Farmhouse: Use Monterey Jack cheese, bulk sausage, sliced mushrooms, and onions. Add  $\frac{1}{2}$  t fennel seed and  $\frac{1}{2}$  t dried thyme to egg mixture before pouring over bread.

Rueben: Use Swiss cheese, corned beef cubes, sauerkraut, and dark rye bread.

Greek: Use crumbled feta cheese (drained), chopped spinach, and chopped red onion. After casserole is finished baking, top with chopped Kalamata olives.

BLT: Use Cheddar cheese with cooked, crumbled bacon; diced tomatoes; and chopped red pepper. Serve on a bed of shredded lettuce.



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.

AVAILABLE IN

UNBLEACHED WHITE . WHOLE WHEAT . GLUTEN FREE

## BUDGET MIX<sup>™</sup> ALSO COMES GLUTEN FREE.

YOU'LL FIND RECIPES FOR
BISCOTTI, BISCUITS, BREADS,
BREAKFAST DISHES, BROWNIES,
CAKES, CREPES, COOKIES,
MUFFINS, PIE CRUST, QUICHE,
AND MORE, INCLUDING
MY SIGNATURE FARMGIRL
BAKEOVER™ AND FOLDOVER™.



## MARYJANESFARM

888-750-6004 • WWW.MARYJANESFARM.ORG

## MARYJANESFARM



## My Budget Mix™ IS VERSATILE!

You'll find 15 recipes inside each box and more sprinkled throughout my books and magazines.

Order my "Farm Kitchen" special recipe issue and get more than 50 original recipes using my Budget Mix. It's a way of eating that anyone (urban, suburban, or rural) can benefit from. Not only is it a time and money saver, it's a reputation builder! My mother was the Budget Mix queen, baking her magic every day from a 10-gallon flour tin beneath our kitchen sink.

To find out more, scan here with your smartphone.





## Index Available!

We have all the back issues of MaryJanesFarm Sister Issue available for download on our website.

**CLICK HERE** to read back issues.

[TIP] Use the search/find tool in your browser to look up keywords in back issues.

## 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 Party & Sleepover, Glendale, Arizona, March 21–22, 2014, (see p. 49)
Farmgirls on the Loose Get-a-Way, Brown County State Park, Nashville, IN, May 30–June 1, 2014, (see p. 49)

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 trailer!)



## shabby apple



vintage-inspired clothing with quality & style shabbyapple.com shabbyapple.com







a return to what dresses were always meant to be

## February Sister



FREE SHIPPING

on any order over \$50

(U.S./Domestic orders only)



## hood Special

Give the gift of Chocolates this Dalentine's Day

## 20% OFF

- **♥ Café-Inspired Collection**
- Farm-Inspired Collection
- **▼ Milk-Inspired Collection**
- Nutorious Farm Maidens Collection
- Out-of-the-Box Choc Collection
- Virtuous Dark Collection

Exclusive to MaryJane's Farmgirl Sisterhood members only.

Offer applies to UPS Ground and Standard Post only.

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

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

February 2014



farmgirl ingenuity • beauty • humor • honesty

## WHY PERCALE?

In a percale sheet, yarns are woven one over and one under each other to produce a tighter, higher-quality weave than that of standard sheets. Percale sheets are longer lasting, hold up better to washing, and are smoother. They also have that crisp, oldfashioned, delicious feel from an era gone by when sheets were built to last.







**M**ARYJANESFARM®

## Farmgirl Sisterhood Share in the Fun!

## Farmgirl Chatter



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

## Farmgirl Calendar

Glamping Party & Sleepover, Glendale, Arizona, March 21–22, 2014, Submitted by ceejay48
Hey there, glamping farmgirls, The Farmgirls Southwest Henhouse will be hosting their 2nd "BACKYARD GLAMPER PARTY & SLEEPOVER" in 2014.

It will be in Phoenix, Arizona (more specifically, at the home of my daughter, Robin, aka Farmgirl "Birdie71," in Glendale, Arizona). DATES: MARCH 21–22, 2014. We plan to pitch tents in the backyard, have a tea party, a potluck supper, a craft project, lots and lots of laughter, and farmgirl fun! Details to come. You can e-mail me for more info or if you have any questions. Stay tuned!

CJ, "mother hen" for the Farmgirls Southwest Henhouse

Farmgirls on the Loose Get-a-Way, Brown County State Park, Nashville, IN, May 30–June 1, 2014 ALL events optional, but plan to have fun!

Friday, May 30: Check-in, you will need to reserve your own campsite. Our group will be camping in Buffalo Ridge Electric Campground. I will have 30 individual bags to give you with what is going on in the surrounding area and Indiana. Friday evening around 5 p.m., we will have a crockpot dinner for any farmgirls who would like to join us. If you would like to bring a crockpot meal/dessert etc., that would be great! The more the merrier, plus some good eatin'! Please bring plate and fork, plus a drink.

Saturday, May 31: We will do a Dutch-oven breakfast—if you have a recipe you just love, bring the fixins along to fix at our campsite, around 9 a.m. Please bring plate and fork, plus a drink. Hiking and/or swimming. Trip into Nashville, IN, 11 a.m. This is only a few minutes from the State Park. There are tons of the cutest shops and restaurants, plus lots of artists who display their works.

Crafting: Farmgirl coaster or any craft anyone else would like to present.

Glamping Prom Night: Saturday night at the Seasons Restaurant. I will ask about reservations for a large group. This is also really close to the park. Please let me know ahead of time if you plan to attend (restaurant needs our numbers).

Sunday, June 1: Morning get-together to share our Indiana Glamping Experience, 10 a.m. We could do a breakfast pitch-in if everyone is in favor of doing so. Say our farewells, "UNTIL WE MEET AGAIN." Happy trails, farmgirls!

Contact: Farmgirl Linda Sue at mcallenml@gmail.com, (812) 988-5245

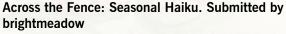
continued ...



## continued ...

## A Farm of My Own: What did you name your farm/ranch and why? Submitted by 1badmamawolf

When my husband and I first bought our land 36 years ago, one of the first things we did was fence and cross fence, along with pastures and corrals. No matter how hard we tried, and with the proper equipment and many people helping, not one fence here came out straight, so we decided that since we had not named the place yet, it would become "Bent Fence Farm," and the name stuck. Most of my neighbors have been here forever also, and they know the story, but when someone new comes along, I have to tell the story, and they look at me with a total question mark on their faces. But even with crooked fences, they are *my* fences, and I love them all, lol. Share your story **here**.



On Monday's snow day here in the Midwest, I was moved to write a haiku. I thought I would share here.



Gusts sculpt frozen dunes Hot gas furnace blows warm air Just thin glass between

Want to join in? Remember the haiku form is 3 lines with 5 syllables in the first line, 7 syllables in the 2nd line, and 5 syllables in the third line. Other suggestions include nature as a subject, with the first line maybe referencing the season, and the second line having an action or verb, and the last line can express a feeling. But the rules are made to be broken! Share your Haiku **here**.

## Barnyard Buddies: 1st time with chickens. Submitted by KatTylee

I get chicks this week! I've never had chickens before. My little brooder is all ready for the call that they are here. I feel a little silly, but I'm very excited. I've had ducks before and I grew up with all sorts of critters, but never chickens. Share your experience **here**.

## Barnyard Buddies: Bunny Question. Submitted by SheilaC

My 9-yr-old daughter's Jersey Woolly rabbit just died this weekend :( He was 7 yrs old, so it was not unexpected, but he was just so beautiful, sweet, and friendly. :/





Anyhow, we're looking for another Jersey Woolly for her and have found one that is 6 months old, but it has been in a heated barn its whole life thus far. If we get him, he'll be in a hutch outdoors (in Vermont), which is what our other rabbits live in.:)

So—is it easy enough to transition one to outdoors? Thanks for your info!! :) Share your advice here.

## Cleaning Up: Laundry detergent recipes please. Submitted by naturmaiden

I'd like to try making my own laundry detergent. I think a liquid detergent would be best for us, but I'm open to suggestions and ideas. Can anyone point me in the direction of recipes and general information on laundry detergent making?

My fears include doing something without enough information and wrecking my machine. We have a front loading HE machine, so any information on that type of detergent would be great.

We have beagles with sensitive skin as well, but I'm sure we all have peeps or pups in our families with that. Thanks ladies! Share your ideas **here**.

## Cleaning Up: Cleaning a vintage cake tin. Submitted by Dapple Grey Lady

Well, I had a vintage cake that was all grimy. I had already washed it by hand and it was not coming clean. So I put it in the dishwasher ... well ... the paint was already peeling. So now it is half painted. I am thinking it is aluminum. How would you repaint this? Share your ideas **here**.

## Farm Kitchen: What have you canned so far? Submitted by naturmaiden

OK, I'm all excited ... another topic was started about turkey soup, so I thought I'd share what I've canned, and I'd love to see what you all have been canning as well. I love admiring all the jars while they cool on the counter. I feel so proud of myself.

I've been building up my pantry for emergencies. I've been canning stock and soups and I've started with meat. I like the pint jars because they are great for one person, so if the lights are out in a storm, no waste and no worry about saving leftovers. Here's what I've been canning...

Turkey Turkey stock Turkey soup Kidney beans



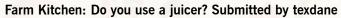
continued ...



## continued ...

Chicken Vension Pea soup Beef veggie soup Beef stock

Share what you have canned here.



So, DH and I have been thinking we'd like a juicer for a while now. We have been looking and pricing, and goodness, they are pricey! A friend told me about an online local Facebook tag-sale group, and I found a like-new \$100 juicer for half price. Picked it up last night. Love it. Made tangerine-carrot-kale last night. It was good and tasted a lot better than I expected, actually quite yummy! For breakfast, I made

myself tangerine-apple-kale. Good again. I got the same juicer my dad and brother have (and paid much more for). Neither one cares for theirs because they think it's hard to clean. I found it not that big a deal. My meat grinder is hard to clean! Anyway, think I got a bargain and will get lots of use. So ... do you have/use a juicer, and do you have any recipes/juice combos you can share? Share your recipes **here**.



I am looking to add a fertilizer to the garden. Many articles tell you that certain ones are not good, especially if you are trying to stay organic, natural. I am trying to use seeds this year that are GMO-free. Have not heard anything good about GMOs. So I do not want to undo everything by adding a fertilizer that has toxins and chemicals. I also told the family no Miracle-Gro. But I know you need to rotate your garden and watch for mineral depletion. We already do that. So, any ideas? Share **here**.

Garden Gate: 2014 Garden Plans. Submitted by Cindy Lou Has anyone else started their 2014 garden plans?

We used to start getting garden catalogs in January. Now we already have dozens.

We've drawn out garden plans for the coming year and started browsing. Some of the prices have gone up at a frightening rate. I think seed saving had better be part of our future.

Tonight, we ordered two kinds of strawberries: Sparkle and Malwina. Share your garden plans **here**.







## Make It Easy: Tee Shirt Yarn. Submitted by Pasthyme

Has anybody made anything with "tee shirt yarn"? I went to the thrift shop and bought a bag of bright-colored cotton tees (with no side seams) for \$2 a bag.

I cut them into long, continuous strips (around and around), pulled to stretch it into yarn, and rolled it into balls. Now I am crocheting a rug out of the tee shirts. It is coming out really nice and colorful. Share your experience **here**.

## Outpost: "Reiver's Rest" projects in progress! Submitted by ceejay48

Found this cute, little 1971 Sprite, 10-ft. trailer sitting in the yard of some folks up the Dolores River Valley in the mountains. Took a friend up on Thursday to see if was for sale and something I'd be interested in.

It was for sale!
I was interested!!

Today, my hubby and I went up and checked it over and over and over ... did I say over?! These were the nicest folks to deal with. The trailer was kinda stuck down in the very thick grass, etc. and had a lot of stuff stored in it. I called the owners last night and told them we'd like to come and look it over again, wanting to look at the underside and tires and the inside, too. I was concerned about being able to do that because of the situation.

Today, when we drove in the driveway, the trailer had been pulled out of where it was, sitting there all prim and proper for me to look at. Tires aired, EVERYTHING removed from the inside, door standing open ... "Come on in, CJ!"

I fell in love!

My hubby and I looked it over, asked questions ... and traded ONLY \$400 for the title and bill of sale. Yes, ONLY \$400.

over re and a d a night er es ang er ere ere dd,

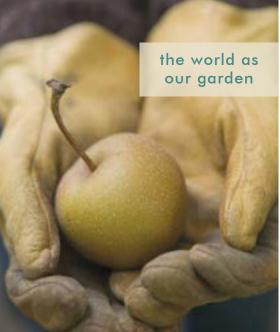
It needs very little of anything except cleaning. Mostly dead flies, which I can deal with (that's what all the black specks are on the pics of the inside). I saw NO mouse poo or evidence of anything else nasty and ugly, NO evidence of leaks, etc. It is cute, adorable, and I'm tickled all shades of pink!!!!

It now belongs to the "4872 Glamping Farmgirls" ... my daughter and me! Cute, huh?!! Share your story here.





## www.girlgab.com



farmgirl pets

the place where girlfriends gather to gabble, gush, and gadabout ...







Find MaryJane's farmgirl bloggers—city, rural, suburban, ranch, mountain, and beach—at GirlGab.com. You'll also find daily posts from 129 (and counting) sister blogs.

To find out more, scan here with your smartphone.





Brought to you by:

MARYJANESFARM®











## 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 5,730 (and counting), we've earned an amazing number of Merit Badges so far—8,037 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 durn 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





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,







## Merit Badge Awardees

## December Awardees

Angel Strobel: Miss Angel #2741

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

Carla Crawford: chappieswife #3366

Beginner badge: Stitching & Crafting / Quilting Intermediate badge: Stitching & Crafting / Quilting

Casey Comstock: #5366

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

CJ Armstrong: ceejay48 #665

Beginner badge: Stitching & Crafting / Quilling

Deborah Bangert: solarray #4855

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

Emily Rose Yost: emilyrosebud #5070

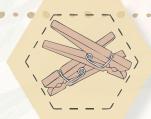
Beginner badge: Cleaning Up / Recycling Beginner badge: Cleaning Up / Shopping Green Beginner badge: Each Other / Farmgirl Spirit Beginner badge: Each Other / Get 'er Done Beginner badge: Each Other / Pay it Forward Beginner badge: Farm Kitchen / Get it Together Beginner badge: Farm Kitchen / Self-sufficiency

Beginner badge: Garden Gate / Herbs

Beginner badge: Make it Easy / Build it Green Beginner badge: Stitching & Crafting / Crochet

Beginner badge: Stitching & Crafting / Sew Wonderful

Intermediate badge: Cleaning Up / Recycling Intermediate badge: Each Other / Farmgirl Spirit Intermediate badge: Each Other / Pay it Forward









continued ...



## continued ...

Intermediate badge: Garden Gate / Herbs

Intermediate badge: Make it Easy / Build it Green

Expert badge: Garden Gate / Herbs

Janelle Komorowski: ShabinLife #5546

Beginner badge: Garden Gate / Backyard Farmer

Beginner badge: Garden Gate / Herbs

Beginner badge: Stitching & Crafting / Buttoned Up Beginner badge: Stitching & Crafting / Sew Wonderful

Lynne Parmenter: #5089

Beginner badge: Each Other / Entrepreneurial Spirit Beginner badge: Stitching & Crafting / Quilling

Mary Jo Boyd: Quiltsister413 #5559

Beginner badge: Cleaning Up / Shopping Green Beginner badge: Each Other / Civic Heritage

Peggy Smith: forever young #1815

Beginner badge: Stitching & Crafting / Homespun Christmas

Intermediate badge: Stitching & Crafting / Aprons

Expert badge: Farm Kitchen / Recipes

Rose Poole: #5393

Beginner badge: Stitching & Crafting / Homespun Christmas

Shari Doty: sharikrsna #607

Beginner badge: Outpost / Glamping

Beginner badge: Stitching & Crafting / Quilting Intermediate badge: Outpost / Glamping

Sharon Demers: Calicogirl #5392

Intermediate badge: Farm Kitchen / Bustin' Out

Intermediate badge: Farm Kitchen / Unprocessed Kitchen

Expert badge: Cleaning Up / Recycling

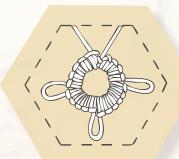
Expert badge: Cleaning Up / Water Conservation

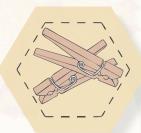
Expert badge: Each Other / Blogging Expert badge: Farm Kitchen / Recipes

Sherrilyn Askew: Sherri #1350

Beginner badge: Each Other / Families Forever











Beginner badge: Farm Kitchen / What's Your Beef?

Beginner badge: Stitching & Crafting / Homespun Christmas

Intermediate badge: Garden Gate / Horse Dreams Intermediate badge: Stitching & Crafting / Origami

Expert badge: Farm Kitchen / Recipes Expert badge: Stitching & Crafting / Origami

Yavonne Tudisco: pokey220 #5243

Beginner badge: Cleaning Up / Shopping Green Beginner badge: Garden Gate / Gaining Ground Beginner badge: Garden Gate / In the Garden

Beginner badge: Stitching & Crafting / Sew Wonderful



Amanda Mathis: Andi #5199

Beginner badge: Cleaning Up / Recycling

**Betty Hoffman: Dapple Grey Lady #5589**Beginner badge: Cleaning Up / Shopping Green

Deborah Meyer: dmeyer #4099

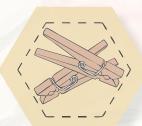
Beginner badge: Each Other / Community Service
Beginner badge: Farm Kitchen / Pay it Forward
Beginner badge: Make it Easy / Build it Green
Beginner badge: Make it Easy / Carp-hen-try
Intermediate badge: Cleaning Up / Going Green
Intermediate badge: Farm Kitchen / Pay it Forward
Intermediate badge: Farm Kitchen / Recipes
Expert badge: Each Other / Greatest Generation
Expert badge: Each Other / Languages/Culture

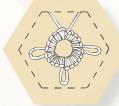
Dena Corry: dena91 #5620

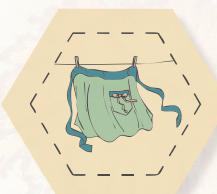
Beginner badge: Farm Kitchen / Get it Together Beginner badge: Stitching & Crafting / Buttoned Up Intermediate badge: Farm Kitchen / Get it Together

Elizabeth Crick: Madinet85 #4915

Beginner badge: Stitching & Crafting / Aprons Intermediate badge: Stitching & Crafting / Aprons







continued ...





## continued ...

## Julia Feeley: JuliaCatherine #5634

Beginner badge: Farm Kitchen / Get it Together Beginner badge: Garden Gate / Backyard Farmer Intermediate badge: Farm Kitchen / Get it Together Expert badge: Farm Kitchen / Get it Together

## Karen Price: kkprice #411

Beginner badge: Make it Easy / Let's Get Physical Beginner badge: Stitching & Crafting / Weaving Intermediate badge: Each Other / Languages/Culture Expert badge: Each Other / Languages/Culture

## Melissa Osborn: #406

Beginner badge: Cleaning Up / Recycling Beginner badge: Cleaning Up / Shopping Green Beginner badge: Stitching & Crafting / Buttoned Up Beginner badge: Stitching & Crafting / Sew Wonderful Intermediate badge: Cleaning Up / Recycling

Intermediate badge: Cleaning Up / Shopping Green Intermediate badge: Stitching & Crafting / Buttoned Up Expert badge: Stitching & Crafting / Buttoned Up

## Nikki Hurlbut: MrsHurlbut #5131

Beginner badge: Cleaning Up / Recycling Beginner badge: Stitching & Crafting / Aprons Intermediate badge: Cleaning Up / Recycling

## Shelly Schrader: ShellyS #5481

Beginner badge: Cleaning Up / Going Green Beginner badge: Stitching & Crafting / Aprons Intermediate badge: Cleaning Up / Going Green Intermediate badge: Stitching & Crafting / Aprons

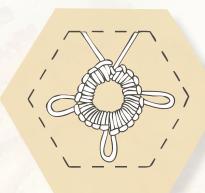
## Sherrilyn Askew: Sherri #1350

Intermediate badge: Stitching & Crafting / Safe Toys

## Sonja Gasper: opengatefarm #5671

Beginner badge: Cleaning Up / Shopping Green











## Farmerettes & Young Cultivators

## Merit Badge Awardees

**Savannah Hoffman:** Young Cultivator of Betty Hoffman #5589 Beginner badge: Stitching & Crafting / All Buttoned Up

**Aidan Ryan:** Young Cultivator of Kerryanne Cummins #5231 Beginner badge: Each Other / Community Service

Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Athena Codianni: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

**Bryson Chartier:** Young Cultivator of Erin Chartier #5276 Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Gwyn Sutcliffee: Young Cultivator of Colleen Sutcliffee #5226

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

**Hunter Codianni:** Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

James Cummins: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Karli Chartier: Young Cultivator of Erin Chartier #5276 Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

## What's a Farmerette?

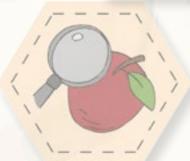
Farmerettes are young farmgirls-in-training between the ages 14–18. They can earn the same Merit Badges as adult Sisters, so long as there is a Farmgirl Sisterhood member nearby to work with them. Click here to find out more.

## 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.









Luke Stanger: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Mason Cummins: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Nathan Schveighoffer: Young Cultivator of Erica Schveighoffer #5279

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Nina Stanger: Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

Pearce Sutcliffee: Young Cultivator of Colleen Sutcliffee #5226

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service

**Shane Foley:** Young Cultivator of Kerryanne Cummins #5231

Beginner badge: Each Other / Community Service Intermediate badge: Each Other / Community Service Expert badge: Each Other / Community Service





## 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.

## Celebrating with Children

I love celebrating Valentine's Day with my kids! This year, we are making our cards at a leisurely pace by keeping a basket of materials ready in the kitchen. My hope is that we can make a few each day to avoid the last-minute rush. If you have small children, you might find it helpful to add a list of classmates and neighbors' names. One of our favorite valentine traditions is the family mailbox. You can find a template at Bird and Little Bird. We add simple, heart-shaped notes for one another that begin with "I love your ..." This mailbox contains a few years' worth of messages since we never empty it, and I love looking back at how the kids' writing and messages have changed over time. When my daughter was small enough to attend Shining Star School in Portland, Oregon, she had the most magical teacher. Ms. Marsha gave us so many good ideas for celebrating holidays through handcrafts and cooking. Here are two favorites:

## Seed Hearts

Make tiny bird feeders by covering wooden hearts from the craft store with peanut butter and seeds. Teach your child to use a small hand drill to make a hole for hanging before covering the heart in seeds.

## Pink Fruit Whip

Thaw 8–12 oz of frozen strawberries. Blend strawberries with 1 T honey until liquefied. Whip 1 cup cream until thick with peaks, add strawberry mixture, and stir well. Poor into small jam jars and chill before serving.



Coming Soon to a Magazine Near You

Want to make warm and satisfying homemade pasta, including ravioli and tortellini? How about valentine mini tarts? Or get ideas for a little-girl princess party? Or learn (step-by-step) how to make a wire quilt and then hang it with drywall anchors? In the current issue of <code>MaryJanesFarm</code>, you'll find all that and more! Our Feb/Mar issue (Piecemaking) is on newsstands now. Don't risk missing <code>MaryJanesFarm</code> magazine on newsstands. Subscribe <code>here!</code>





## MaryJane's™







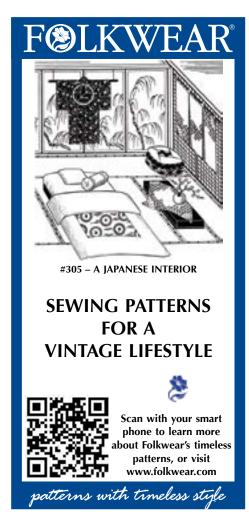


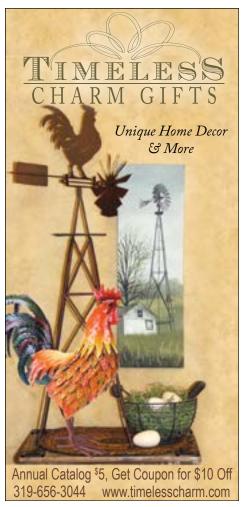




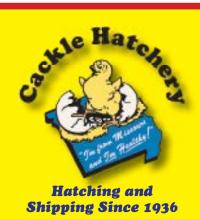


he MaryJane's Home towel collection is a spirited tribute to all that she loves. Her signature drawnwork comes alive with whimsical sophistication. Intricate subtleties like twill tape and appliqués offer dimension, while delicate double ruffles divinely complicate the simplicity of her collection. The entire collection is a wonderful mix of patterns and textures that, when pieced together, create a harmonious balance of rustic femininity, fresh from her farm.









- Egglayers
- Rare Breed Chicks
- Meat Birds
- Ducks
- Geese
- Turkeys
- Bantams
- Guineas
- Game Birds

Free Color Catalog

Cackle Hatchery P.O. Box 529 Lebanon, MO 65536 417.532.4581

www.cacklehatchery.com



## **Certified Organic** Feed & Supplements

Happy birds start with healthy feed and supplements.

Modesto Milling sells certified organic feeds, supplements and minerals that promote the well-being of your favorite feathered friends.

Our unique formulations have evolved over decades to meet the dietary and energy needs of birds during the various stages of their lives.

We ship anywhere. Get your personalized quote today at: 800-897-9740 or modestomilling.com/maryjane.html





OMRI'



## IMOCT OTH BLOSGES 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 downhome 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.

## rura 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 newfangled 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 worldtraveler, 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 selfreliance, independence, freedom, and fresh mountain air. She's also a multi-media artist, with an obsession for off-grid living and alternative housing. Cathi is married to her childhood sweetheart. and owns and operates a 32-room mountain lodge.

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

## NEWS FROM THE HOMEFRONT ...

whether that home is

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







# 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



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

**Pacific Shaving Company** 

Brrrr! February is such a cold month! Warm your sweetie's heart for Valentine's Day with some great pampering products by Pacific Shaving Company. Farmgirls aren't the only ones who can have sensitive, dry skin this time of year. Have your honey start his day with a tube of Pacific Shaving Company's All-Natural Shave Cream. Most conventional shaving creams have irritating and toxic ingredients like sulfates, parabens, synthetic fragrances, and even butane. There's none of that nasty stuff in here. With certified, soothing organic ingredients like aloe-leaf juice and white and green teas, your sweetie can have a close shave without any winter irritation. The 3-oz tube costs about \$7.99, but boasts that it contains 100 shaves. This

shaving cream lives up to its claim ... a little goes a long way! One tube lasts my husband several months of daily shaving, keeping his skin smooth and calm. His face is hydrated and soft. Instead of chemicalladen, synthetically fragranced "after shave," treat his skin post-shave with Pacific Shaving Company Daily Moisturizer. I've found all of their great products for my husband in





the shaving aisle of my local grocer, or find them on the Web at **PacificShaving.com**.





DO YOU HAVE A PRODUCT
OR SERVICE YOU WOULD
LIKE TO PROMOTE? PLACE A
CLASSIFIED AD HERE AND
SELL TO FARMGIRLS
NATIONWIDE!
Call Brian 1-888-750-6004
OR EMAIL
advertising@maryjanesfarm.org

## CONCERNED ABOUT GMOS?



If you'd rather not eat products containing genetically modified organisms (GMOs), you're not alone. The Non-GMO Project's non-profit third party verification program empowers you to have an informed choice. Non-GMO Project Verified products have met rigorous, transparent standards for GMO avoidance, including testing of all GMO risk ingredients.



For more information, including a complete listing of thousands of participating products, please see www.nongmoproject.org

## MaryJanesFarm Marketplace



## American Garden Tools

www.AmericanGardenTools.com 800-294-1951. Incredibly durable and exclusively American-Made Garden tools and accessories. The best American-Made gifts to give yourself and others.

## Project F.A.R.M.

Buying something made by hand from someone you "know" is our concept of how the world should be. Become one of our Project F.A.R.M. sellers and become part of a powerful rural movement. iris@maryjanesfarm.org



## **Composting Worms**

**RED WORMS**(Eisenia Fetida) perfect for composting \$26.00 per pound, five pound limit per order. Free Shipping. Greenway Farms of Georgia, 1100 Beasley Rd., Roberta, GA 31078.

www.greenwayfarmsofga.com

### Earth Worms

www.GreenGregsWormFarm.com Bedrun Redworms – 5,000/\$42, 10,000/\$65, 20,000/\$118, 50,000/\$280. Postpaid. Fishing, Composting, Gardening. Greg Allison, 112 Stilwell Drive, Toney, AL 35773. Free "How To Guides" included. **256-859-5538** 

### European Garden Tools

**The Marugg Company** European-style scythes, snaths, and sickles. Free catalog. P.O. Box 1418, Tracy City, TN 37387. www.themaruggcompany.com

## **Fertilizer**

NEPTUNE'S HARVEST ORGANIC FERTIL-IZERS: Extremely effective. Commercially proven. Outperform chemicals. Wholesale/retail/farm. Catalog. 800-259-4769 www.neptunesharvest.com

### **Health Aids**

### WHO'S SLEEPING WITH YOU TONIGHT?

Nontoxic Kleen Green stops bedbugs, scabies, lice, and mites fast! Safe for children and pets. Fast, confidential shipping. 800-807-9350 www.kleengreen.com

## **Health & Beauty**

FREE ESSENTIAL OIL GUIDE & NATURAL PRODUCTS CATALOG. 170 pure essential oils. Large selection of blends, liniments, creams, rubs, cosmetics, diffusers, and supplies. 800-308-6284. www.AromaTherapeutix.com/mj

### **Juice Beauty**

Clinically validated and authentically organic. This USDA certified skincare line includes skin, hair, and makeup choices suited for all types. Why organic? Because our customers expect all the great benefits of of efficacious beauty products without harmful chemicals.

## Interest to all

## J.R. WATKINS ALL NATURAL PRODUCTS.

Shop & Buy with us - Phone, Email, or Website.

Or start your own WATKINS from Home Business.

Barb Birch – WATKINS No. 080207

Call 800-215-2743. barbbirch@mchsi.com

or visit. www.watkinsonline.com/birch

## Music Instruments

ACCORDIONS, CONCERTINAS, Button Boxes, Rolands. Buy, sell, trade, repair, tune. Catalogs, \$5. Castiglione, PO Box 40, Warren MI 48090. 586-755-6050. www.castiglioneaccordions.com

## **Organic Beehives**

QUALITY TOP BAR Bee Hives for easy backyard beekeeping. Raise Bees, process your honey the natural, organic way. 270-703-5877. www.organicbeehives.com

## **Business Opportunities**

**GREEN HOME BUSINESS.** Make a living while making a difference working from home. P/T or F/T. Flexible hours. No large investment. www. EcoTeamUnited.com.

## **YOUR AD HERE**

Call Brian 1-888-750-6004

## Magazines, Books NESTARM & More



Our Feb/Mar issue (Piecemaking) hit newsstands on Jan. 7. In it, you'll find recipes for homemade pasta, mini tarts, and more; get ideas for a party fit for a princess; learn why creativity and health go hand-in-hand; meet the Fancy Farmgirl photographer; and more.

**Click here** to subscribe to *MaryJanesFarm* magazine.

If you're a subscriber, you should have received your magazine by about Jan. 5. (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.

**February** 

Sisterhood

Special!

(see p. 46)

## MaryJanesFarm Calendar

Our **2014 calendar** is now available! 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:**

February 1 ~ National Freedom Day

February 2 ~ Groundhog Day

February 7 ~ Wear Red Day

February 9 ~ National Stop Bullying Day

February 11 ~ National Make a Friend Day

February 14 ~ Valentine's Day

February 15 ~ Susan B. Anthony Day

February 17 ~ Presidents' Day

February 20 ~ Love Your Pet Day

February 22 ~ World Thinking Day

February 27 ~ National Chili 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!



5,730 Sisterhood members and 8,037 Merit Badges earned — growing stronger every day!