

MARYJANES FARM®

Sister Issue

November 2014

With some
added pluck,

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

Life made us
FRIENDS,
MaryJanesFarm
made us
SISTERS



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{ just a click away! }



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Sister Loves

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

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



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Carol



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Karina

Hello from Sister #1



What's New at MaryJanesFarm? "Sisterhood Supplies" & More

I'm eager to tell you about some new developments on our **website**. We've been working hard to update our website for a cleaner, more user-friendly experience. And we've added some things I know you'll be excited about.

First of all, we've streamlined the home page. I've always been concerned about how to get everything we do right up front. There are magazines, books, products, a chatroom, a journal, bloggers, the Farmgirl Sisterhood, a store, a B&B, GirlGab, Facebook ... the list goes on and on. What's a farmgirl to do? So we did a little reorganization and shuffled the bloggers and GirlGab over to the Farmgirl Sisterhood. Then we made direct links to most things, like the magazine, so they link right to where to buy them. I tend to want to tell everything about all of my endeavors before a person decides what to do with that information, but that led to lots of interim pages and multiple clicks before you could actually buy anything. You can still find that information, but now you'll find it in the product description on the page where you buy that item.

If you follow our Farmgirl Bloggers (Beach, City, Ranch, Rural, and Suburban), you'll probably already have bookmarks for those. But if you don't, you'll now find them under the **Farmgirl Sisterhood** link. If you haven't yet discovered our bloggers, take a look. Alexandra Wilson, our Rural Farmgirl, is about as rural as you can get. She blogs from a yurt in Palmer, Alaska, the agricultural center of the state. Debbie Bosworth, our Beach Blogger, writes from America's hometown, Plymouth, Massachusetts, and spends her summers in a tiny, off-grid beach cottage. City Farmgirl Rebekah Teal is a big-city lawyer who's recently moved to the country and gives both perspectives in her entries. Suburban Farmgirl Nicole Christensen blogs from suburban Connecticut, where she lives by the motto, "bloom where you are planted." Our newest blogger, Ranch Farmgirl Dori Troutman, writes about life on a ranch in Tennessee.

And I know you Sisters will be excited to hear that we're adding a category called "Sisterhood Supplies" in our Products category. There, you'll easily find how to get or renew your Sisterhood Membership, order Farmerette and Young Cultivator Badges, get your personalized Farmgirl Sisterhood Necklace, order Bumper Stickers and Calendars, buy yourself (or a friend) a MaryJanesFarm Water Bottle, and pick up a **Sister Hoodie** or two.

And starting this month, you'll be able to order two fabulous new products ...





Find out
more about
Sister "Lacey Lou
Leg Warmers"
on p. 73.

cute-as-can-be, delicate, lightweight

Sister "Lacey Lou Leg Warmers"

and

Raising Jane Pantaloons (Sister Loonies),

made right here, down-on-the-farm,
for every flavor and stripe of farmgirl, in sizes XS to 3XL.

Find out
more about
Sister Loonies
on p. 56.



A Heartfelt Thanks ...



I received the following e-mail from Tiffany (Ward) Burdette, daughter of Brandy Ward, who lost her life in the tragic Oso, Washington, mudslide last year. (See **Brandy's story** on p. 57 of our October 2014 *Sister Issue*.) Tiffany wanted to thank her farmgirl Sisters for all their love and support during her family's ordeal, and I thought you would like to see her letter in its entirety. Thank you, Tiffany—we'll keep you in our farmgirl hearts and prayers.

Dear MaryJane,

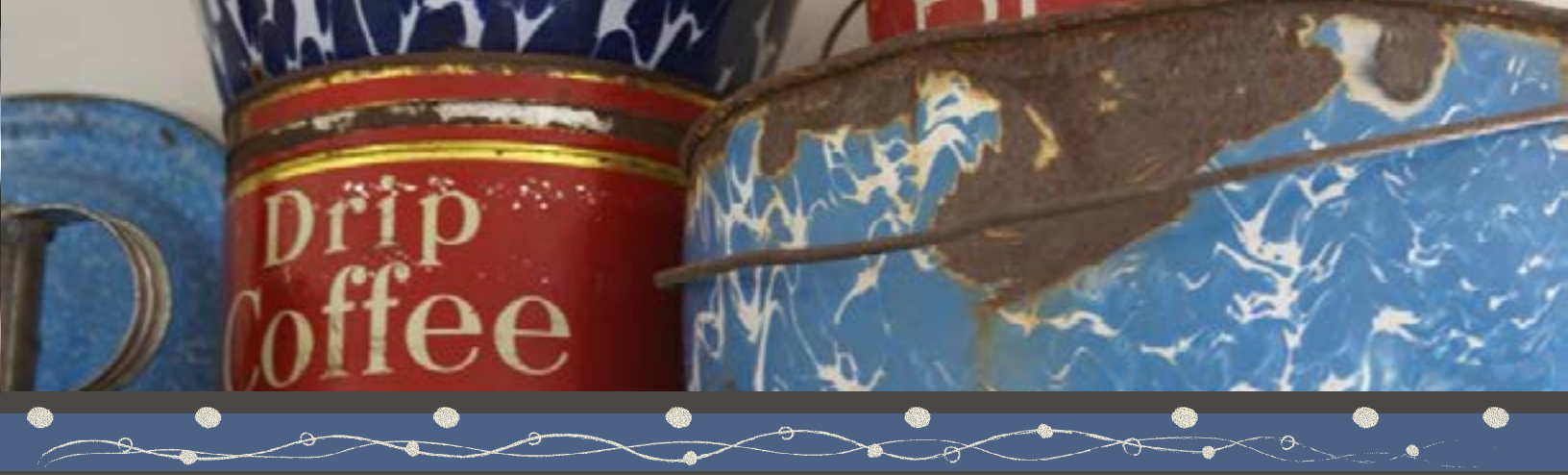
It has been quite a while since I sent you an e-mail about my mom, Brandy Ward (from Oso, Washington).

I have been meaning to write for some time to tell you and all of the farmgirls just how much your cards and gifts meant to our family. We received a couple of quilts (one finished, one not), some soap, some chicken statues, many cards, a "farmgirl" plaque to replace the one Mom was holding in the picture she sent to you, and the list goes on ...

Each and every sentiment meant so very much to me and my father. We displayed them all, along with a few things we were able to recover from the mudslide, at her Celebration of Life. It was beautiful. It was everything we needed it to be. It was held at a local restaurant and it was standing room only (over 200 people).

To mark the six month anniversary, and the reopening of Hwy 530, the county planted 43 trees in memory of all of the victims. My dad and I attended the ceremony and got to plant Mom's tree. I planned ahead and brought a packet of seeds to spread around the base of her tree. If you are ever driving that way, just look for the tree surrounded by pink, purple, and orange poppies as well as some deep purple hollyhocks.

In late May, my family moved from Lynden to Fir Island (Skagit County) to be closer to my dad as he continues to recover. We found a lovely 1900 farmhouse for rent on .99 of an acre, surrounded on all sides by farms and fields. It's absolutely beautiful here. We have apple and plum trees, raspberries, blackberries, plums, marionberries, currants, and blueberry bushes. And we have a lovely garden space I can't wait to plant next year.

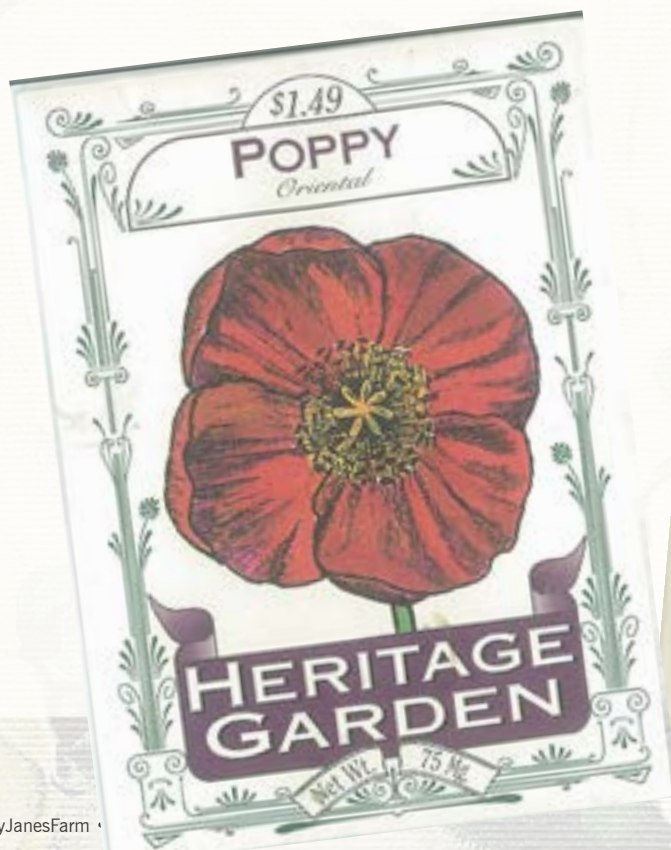


My dad has been living with my sister since he was released from rehab in July (due to his injuries from the mudslide). He is now finally getting into a place of his own and we are all very excited for him. He has his one remaining German Shorthair Pointer (he and Mom had 5 dogs at the time of the mudslide). "Blue" was injured in the slide and lost one of his hind legs, but at the young age of 6, he's bounced back remarkably and is currently being trained so he can be Dad's constant companion as his service/therapy dog.

I have been enjoying re-reading a lot of your old issues of MJF and Dad even transferred Mom's subscription to my address. So I look forward to the new issues that come in the mail. Every page of every issue reminds me of my mother. She adored you and everything your magazine stands for.

Due to the move and all of the hectic-ness of our current situation, I have lost track of the names and addresses of the ladies who sent stuff to us for Mom's COL. Please pass on my utmost gratitude. They really did help me achieve my goal of truly celebrating the way of life my mom cherished.

Have a wonderful evening,
Tiffany (Ward) Burdette





Milk Cow Kitchen book giveaway

MaryJane met Susan Dahlem (Sister #15) in March of 2007. Susan writes a cute blog called **Not Quite June Cleaver**, and recently did an interview with MaryJane that I thought you'd enjoy. (I know I did!) Here's the interview, and if you visit Susan's blog [here](#) and leave a comment, you'll be entered for a chance to win a copy of MaryJane's *Milk Cow Kitchen*.

– Carol Hill,

MaryJane's longtime partner in crime (see more about that in the upcoming special issue of our magazine, "15 Years / 50 Issues")

Meet MaryJane Butters & win a copy of her new book, *Milk Cow Kitchen*.

by Susan Dahlem, **Not Quite June Cleaver**.

MaryJane Butters lives in Idaho, where she farms, runs a very successful enterprise, MaryJanesFarm, and writes about how to do all the things we women long to learn. MaryJane is a farmgirl extraordinaire; her newest book, *Milk Cow Kitchen*, is out now and you are going to have a chance to win an autographed copy.

I was blessed to **meet MaryJane, her daughter Meg, son-in-law Lucas, and baby Stella back in March of 2007** when she was launching her partnership with Belk. My first impression of meeting her in person after having talked to her many times over the phone was that MaryJane and family are the real deal. She has a way of making you feel like you "belong" immediately. She's warm and funny and just as genuine as they come.

I knew the first time I ever spoke to her, she was probably the most determined, confident woman I had ever met.

She had goals and dreams and she was going to see them through and leave her mark on this world. And that is exactly what she is doing. She is THE farmgirl, and has taught and encouraged so many who have found her website and forums and Sisterhood. When I joined the **Farmgirl Sisterhood** back in December of 2007, I was number 15, and now there are over 6,000 Sisters!

I have sang MaryJane's praises for many years now, and I know I can't do her justice in a few questions, but I am going to give it my best. And you can't really get to know her in a few answers, but you will feel like you do. She's strong and inspirational and has taken so many women on this journey with her; if you aren't already in love, you will be.

In doing research for this post, looking back over what has been asked and answered and trying desperately to bring something new to y'all, I finally decided my post is different in that I have met MaryJane Butters. THE MaryJane Butters in





the flesh, broke bread with her, and done business with her. So this interview or Q&A, if you will, is personal. Her motto is "Farmgirl is a condition of the heart." It really and truly is. Since that meeting, my life has taken a 180 turn ... country woman to city woman.

However, you can take me to the city, but you can't take the country out of me. All the things I loved about MaryJane and all the things she's about are still near and dear to my heart. Like her website says "We are Sisters—a sisterhood of farmgirls. We're country, we're city, and every texture and stripe in between. It's not about *where* we live, but *how* we live." I know you are going to want to be a part of that if you aren't already.

Without further ado, meet my friend, MaryJane Butters!

1) **NQJC:** I find it hard to believe but there might be women out there who haven't met you through your magazine, website, Sisterhood, and organic products. So let's pretend you are meeting the readers of this for the first time. What is the first thing you would want to tell about yourself? "Hello, my name is MaryJane Butters and I am ..."

MJB: I am the conduit for a language that had been archived, not erased, and not entirely forgotten, just mothballed. It's the language of women who once knew how to speak fluent 4H (home, hearth, hogs, and handmade). The name of the language had been forgotten, so I gave it a name: Farmgirl. And in true-blue farmgirl fashion, I got rid of the space between farm and girl and brought them together again, made them one. And the very minute a woman hears it, "Farmgirl," she's flooded with remembrance. Once the memory of it is triggered, it's a language we speak easily and fluently. We get it!

2) **NQJC:** Before we get to the business at hand, tell us a little about your childhood and how it shaped you and what you believe to be important in life.

MJB: I grew up in Utah in a self-sufficient family of seven. My parents were enamored with Robert Rodale, the founder of the magazine, *Organic Gardening*. Consequently, we grew our own food, raised chickens and rabbits for meat, made our own clothes, drank raw milk from my uncle's dairy farm, and went camping almost every weekend, essentially turning make-do into a religion.



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Thrift and industry made us tick, well actually, it kept us hopping. Someone who once experienced my family said, "It's like you're all in a popcorn popper."

3) **NQJC:** Tell us about your home in Palouse, Idaho, and all the things you offer there.

MJB: I actually live outside Moscow, Idaho, in a region called the Palouse, which refers to a land covered in mounds of topsoil deposited here by ancient winds. In other words, it's fecund and fertile, the perfect place for someone wanting to meld farm with girl. And with a last name like Butters and the cow in Moscow, wouldn't you know it, I also have a dairy. Sometimes one's destiny is a mere donut dunk.

4) **NQJC:** Having just introduced your 5th book and publishing a magazine that is of the highest quality, tell us a little about that journey and how you landed a multi-book deal and what you think has made you so successful.

MJB: The next issue of my magazine, *MaryJanesFarm*, is a "celebration of 15 years, 50 issues." My vision of it, well before digital anything, was cut and pasted onto paper, put into a three-ring binder, and mailed to a woman in Chicago who I'd read about in a magazine. She was a "connector" type as mentioned in Malcolm Gladwell's book, *The Tipping Point*. She wrote me back! Next, her NYC book agent called me. "You've had such an interesting life, you should write an autobiography." That idea wasn't of interest to me, but the idea of an "ideabook" was. So eight months after he first contacted me, I called him one day, "Okay, how does one go about writing a book proposal?" He sent me their standard format. I called him back, "This doesn't fit who I am. How on earth would I know how to do a market analysis?" He said, "You know, I'm getting tired of those proposals myself. Why don't you write something from your heart?" That ended up being 64 pages long, the proposal for *MaryJane's Ideabook, Lifebook, and Cookbook*. He shopped my proposal around and landed me a book deal with Random House for 1.35 millions dollars. "Fine then," I said. "Looks like I'll be writing a book." Hubby (in disbelief) lent a hand by fixing me breakfast every morning. What made me successful? Bacon and eggs. Cream. And butter.





5) **NQJC:** What do you consider your biggest accomplishment in the business world?

MJB: I am most proud of the fact that two of my adult children and their spouses work here at my farm full-time. I especially love it that my husband and I get to work together, at home, on the land, at the end of a dirt road. Yesterday, he surprised me by showing up in my milking parlor just in time to entertain my girls, Miss Daisy and Maizy, while I milked them. He gave them music lessons and then he gave them a long-overdue lecture on table manners. Maizy rewarded him with a slobbery kiss that smelled like fresh-cut grass and molasses. Life is good. And full of Jersey kisses.

6) **NQJC:** I am always watching to see what is next from you. I am constantly amazed at the wealth of knowledge you have on so many different things. What is next? More books?

MJB: Yes! My daughter and I just finished a children's book. She called a few minutes ago with a couple of last-minute changes. *Moo-n Over Main Street Metropolis* will be out next year. After that, *Bread the MaryJane Way*. After that, *How to Run a FarmStay B&B*. After that, more cows, more milk, more adorable calves. My long-term goal is to see backyard milk cows dotting the landscape again. Don't you need a moo, too?

7) **NQJC:** I was so thrilled to get my copy of *Milk Cow Kitchen*. My granny, whom I called Mama Tom (my grandpa's name was Tom, so, makes sense right?), always had a milk cow. I have drunk many a glass of milk right out of the cow. This book brought back such warm memories for me. Fig preserves on a piece of "light" bread with a glass of fresh milk ... ahhhh, sweet memories. MaryJane, as I have said, to me, you are an endless source of ideas and ideals, but what specifically brought you to this book?

MJB: Why, my last name, of course!

8) **NQJC:** This book truly has something for everyone – real "cow"girls, or those who dream of it. For some of us, actually owning a milk cow and becoming a "cow"girl is not a reality at the moment, and for some sadly, might never be. The recipes are just amazing! You really need your own show on the *Food Network*! I know you have videos up on your website, but would you entertain the idea of moving what you share to TV?

MJB: Probably not. I don't even have time to watch TV, let alone BE on TV. It's not my medium. Besides, I'm "booked."

9) **NQJC:** I have heard and read that you are compared to Martha Stewart, but to me, you are more of a Tasha Tudor-type woman. Martha built an empire, Tasha built a life. Who are women you looked up to when starting what is now an amazing resource for women in all walks of life?



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MJB: Too many to list. Women like my unassuming bank teller, who moonlights in a blues band. Women like my grandmother, who was an outspoken suffragist. Women like Susan Dahlem, who isn't afraid to stand up for what she believes in, a true humanist. Women like Carol Hill, my magazine editor, who I've had the privilege of working with five days/week for close to 15 years. Women, period, inspire me. How about the member of our Sisterhood last week who earned a merit badge for learning to drive her husband's front-end loader? And then to earn the expert level of her auto mechanics badge, she figured out how to change the oil in it.

10) **NQJC:** Now that you are so very well known (and loved) do you ever say "What have I gotten myself into?" Do you long for your privacy?

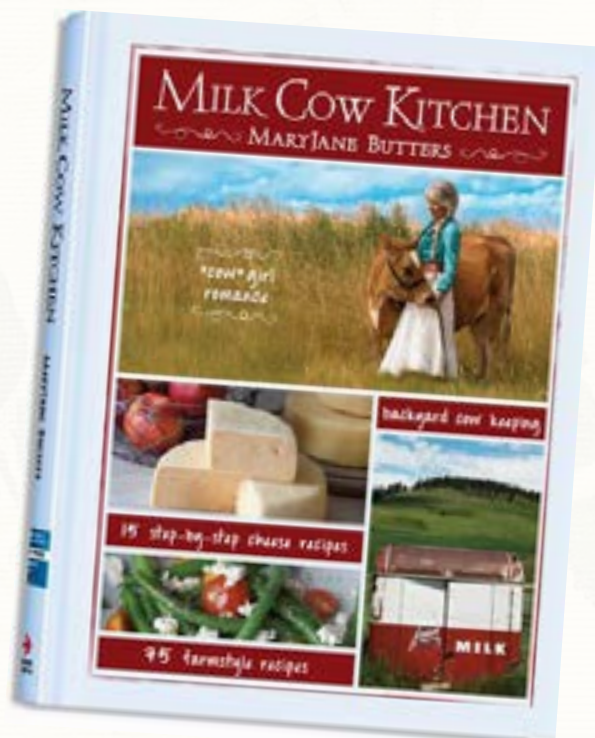
MJB: I've struck a balance. I'm okay with ... (and loved). But I've learned to ask for what I need when it comes to my alone time. I know this will seem highly unbelievable, but a week alone in NYC is awesome for me. Or three days on the Selway River. Or a weekend alone in my Airstream camped next to a bubbling brook. Alone isn't lonely for me. It recharges my well. The result? Bring it on!

NQJC: Thank you so much for your time. You are too kind and ONE OF A KIND! And a special thanks to Meg (MaryJane's daughter) for your help in making this possible. Over the next week, I will be sharing recipes I have made out of *Milk Cow Kitchen*. It has been a thrill to do this Q&A, and I know everyone who reads it will enjoy it.

Now everyone, here is how to enter to win an autographed copy of *Milk Cow Kitchen*:

Super simple! Leave a comment at the end of this Q & A and the other posts that will follow this week (recipes! YAY!!) and consider yourself entered for each comment. So the more you have to say, the more chances you have to win! This book is beautiful! You will love it! And chock-full of not only information, but wonderful recipes for you to try. At the end of this week, a winner will be randomly chosen to receive a signed copy of *Milk Cow Kitchen*! Woot!

[Editor's note: You can still enter to win *Milk Cow Kitchen* on Susan's website. Just visit Susan's blog [here](#) and leave a comment.]









Big welcome to our new and renewing Sisterhood members!

Alexandra Higen
Amanda Brown
Amber Warfield
Amy Cloud Chambers
Ann Marie Snyder
Ann Haas
Annika Laurea-Wood
Becky Iannaccone
Beth Hall
Caitlin Anderson
Carmen Hansen
Chantal Hartwell
Christi Clay
Christine Deal
Corey Romanski
Debbie Main
Deborah Leffler
Diane Whitlock
Donna Turner

Dorothy J Sparks
Elisha Petersen
Elizabeth Ventura
Ellen Janeene Nelson
Florence Muma
Fran Clark
Gaynelle Rose
Helen Reynolds
Jeanie Fritz
Jennifer Greenfield
JoAnn Lowe
Joyce Hein
Karen Zamora
Karrieann Warr
Kathy Allen
Kathy Sivils
Katie Wright
Katy Rugg
Kristie Bulla

Laurel Padilla
Linda Riesmeyer
Linda S. Weiss
Linda Swanson
Lisa Magnuson
Lisa Lind
Lu Anne Barton
Lynn Cross
Margaret Karner
Margaret Brown
Marina Logsdon
Mary Jordan
Mary Jane Hanson
Melanie Ruesch
Michelle Brown
Nancy Salerno
Natalie Johnson
Pamela King
Paula Stack

Penny Dyke
Rasa Higen
Royann Black
Sabrina Scheerer
Sally Davis
Sally Johnson
Shannon Fleck
Shari Dodd
Shirley Johnson
Stephanie Hendricks
Sue Shomperlen
Tawnya Becker
Teresa Claypool
Terry Steinmetz
Tina Hale
Traci Beck
Tracy S. Hughes
Valerie Hileman
Vickie W. Lipps



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

— Author Unknown

News from our Farmgirl Sister of the Year Winnie Nielsen



An Apple a Day ...

... makes Winnie a happy farmgirl!

Farmgirl Sister of the Year Winnie Nielsen (Sister #3109) has been known to travel far and wide to pick a peck of apples ... and to pick the brains of apple lovers from Virginia to Maine!

Winnie recently traveled from her place in Florida to her home state of Virginia, where she visited **Albemarle Cider Works**, "right outside my hometown."

Albemarle is both a small, specialty orchard comprising some 250 varieties, and a cider works, selling seven bottled hard-cider varieties. "This was the place I purchased a bag of vintage Virginia apple varieties," says Winnie, "that all fell out on the TSA bag check conveyor belt on the way home, and we had to stop everything and collect them. Hee, hee—a groupie will go to any lengths to carry home the real deal for heirloom apples!!"

Winnie also took a fall foray to New England, where she visited both Vermont and Maine. "I follow this **Maine blog**, and if you scroll down a few posts, you see one about 'Apple Pie for Breakfast,' which is apparently a big tradition in Vermont. When I read this, I knew I had visited Vermont for all the right reasons! Sign me up for joining the tradition of apple pie for breakfast. With sharp cheddar cheese, of course!!"





In Maine, Winnie visited with **John Bunker** at his off-the-grid homestead in Palermo, Maine. John is an heirloom apple specialist and enthusiast. "It was such a pleasure to hear John talk about his work being a preservationist for regional heirloom apples. I got to try the Macoun apple, and it was delicious. Once you try these heirlooms, you realize how little flavor are in the apples we have available in the store."

"In the bottom photo to the right, you see John showing me about tree grafting," says Winnie. "It seems so simple, but I know it's more complicated to actually get the graft to produce correctly."

"John is a very interesting man, and very friendly. His big, genuine smile just tells it all! The sweatshirt he has on was designed by him the year he successfully restored a specific heirloom apple to each of the regional counties. Each apple represents a comeback from the past in that area."



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"How about this hand-crafted ladder he made and the apple-picking bucket? Too cool!"

"Here's a fun bit of information John shared with me: When he went to Colby College, he told himself that he knew when he graduated, he would have to do some sort of work. So he decided, for four years, to just immerse himself in reading, music, and a bit of art, and got an English degree. Apparently, Mark Twain wrote somewhere that 'you have to go out on a limb to get the best apples.' That little tidbit of literature is now found in the name of John's CSA and website, and those art classes from college formulated the artwork for his book, *Not Far from the Tree*.

So he did use his degree later in life as a pomologist and preservationist. It just goes to show that you never know how knowledge obtained will express itself in your work. I am fascinated. You know, I have always heard that Maine is a harbor for interesting and different people. Well, I had the privilege to meet one of those people! And you know what else? They know the pomologist and the people who run the vintage Virginia apple orchard that I visited in September located in my home county of Albemarle. Serious apple enthusiasts, and especially cider-making apple enthusiasts, are connected! As for me, I guess I fall into the 'apple enthusiast groupie' category, since I live in a state that doesn't grow apples. But hey, everyone loves dedicated followers, right?"

We agree wholeheartedly, Winnie, and we're so glad that you're also a dedicated follower of all things Sisterhood. Thank you, Winnie!

MaryJane 





Each Other



In the Shelter of Each Other



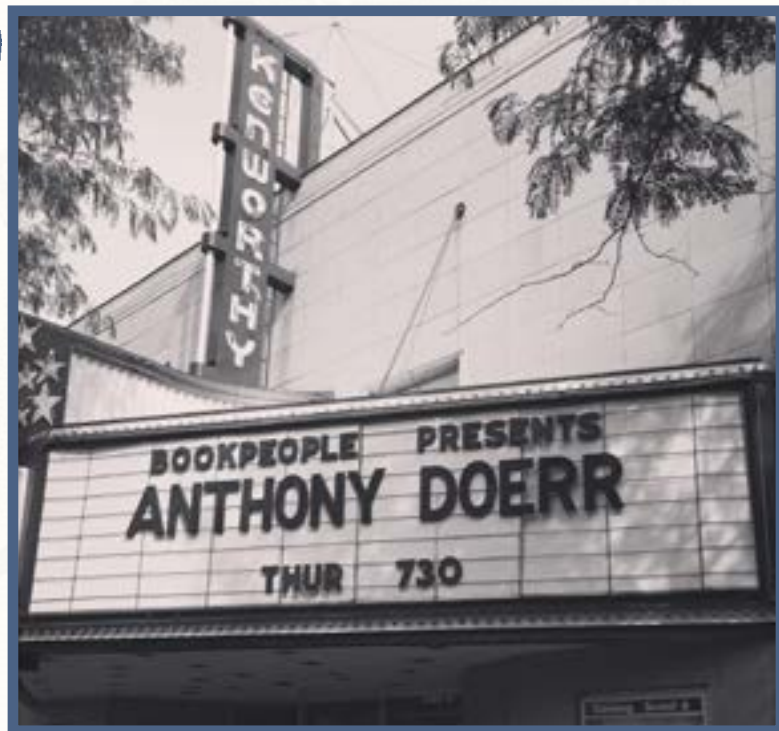
{EACH OTHER} with Megan Rae | to earn a Sisterhood badge in our {EACH OTHER} category, [CLICK HERE](#)



Megan Rae (Sister #2) grew up “on the farm”—MaryJanesFarm. She attended Gonzaga University and received a bachelor’s degree in Journalism. After marrying her college sweetheart, they moved to Kansas and bought their first home on a cobblestone street. Her love for writing, editing, and well, her Mom, finally brought her back to the farm. Raising her 7-year-old and 5-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).

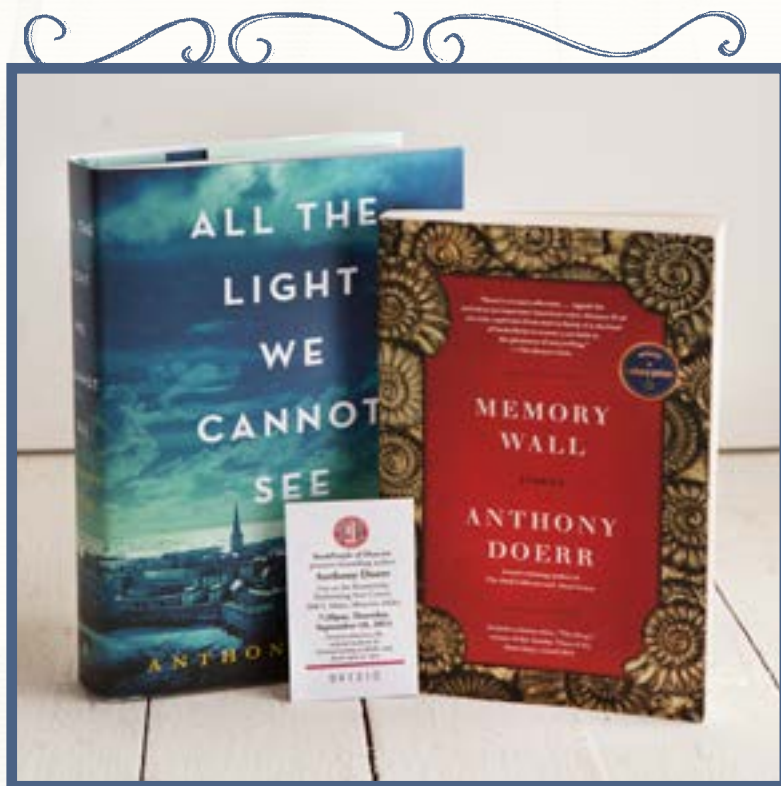
An Evening of Literature

It always saddens me to hear news about the demise of independent bookstores around our country. So many happy hours of my life have been spent in cozy, off-the-beaten-path bookstores, blissfully scouring the shelves to find the perfect gem to read. Fortunately, in our sweet little town of Moscow, Idaho, we don’t have to worry. We have Bookpeople, one of the longest-standing “indie” bookstores in the country and an anchor to our downtown since 1973. And right across the street from Bookpeople stands the Kenworthy Performing Arts Center, whose beginnings in 1903 have placed it on the National Register of Historic Places. Recently gifted to our community and restored to its original beauty, the arts center plays host to a number of goings-on in our town. Imagine my delight when I noticed the marquee at the Kenworthy announcing that they, in partnership with Bookpeople, would be hosting *New York Times* best-selling author Anthony Doerr right here in our very own Moscow. My little book-nerd heart did a back flip, and I hurried to get my ticket.





The evening of the event arrived, and literature-loving locals like me packed our tiny theater. Doerr began by commending us on our great town, saying that even our state capital could not, until very recently, boast the existence of an independent bookstore. He then presented us with a cascade of beautiful big-screen images that had been an inspiration to him in some way while writing his latest novel, *All the Light We Cannot See*. He shared his lifelong fascination with the way things work in a humorous and poetic cadence, explaining that this curiosity of his had deep roots in his childhood—his mother was a science teacher, and he was always encouraged to be an explorer of the natural world. In addition to fiction, Doerr writes a column on science books for the *Boston Globe*, and he contends that the fields of science and art are not mutually exclusive. Artists and scientists are both charged with the responsibility of describing the world as they see it, and both make great attempts to understand what it means to be human. It was very clear that this is the perspective from which he approaches his writing. Then he began to read to us an excerpt from *All the Light We Cannot See*, and it was truly magical. Something almost transcendental occurs when a reader is privy to an author's voice, where all the nuances of language and meaning are expressed exactly as they were intended. I listened contentedly and then, of course, it all ended way too soon. I wanted to hear more of that story! I left the theater almost desperate to read the novel.



All the Light We Cannot See, 10 years in the writing, is Anthony Doerr's second novel and it has recently been shortlisted for the 2014 National Book Award. This deeply-moving book tells the story of a blind French girl and a German boy whose lives intersect in occupied France during World War II. Doerr expertly weaves the lives of Marie-Laure and Werner together and, in doing so, celebrates the ways in which people try to be good to one another. Alas, I can't tell you more lest I spoil the fun, but make sure to pencil it in as a good winter's tale. And here's to hoping there's an independent bookstore somewhere in your neck of the woods.

Meg

Sister Loves

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

Kristi's
PICKS
(JUST A CLICK AWAY)



MAIL-ART MAVEN
(SISTER #4314)

Soon the autumn leaves will stop their tumbling, swirling, colorful playfulness and my leafy nest of a yard will be denuded by the approaching winter. There's never enough time to relish the respite of fall; the ice-grey landscape creeps in much too quickly for me. This year, I found a few creative souls whose beautiful offerings would keep me surrounded by the colors of autumn when my leafy friends disappear.

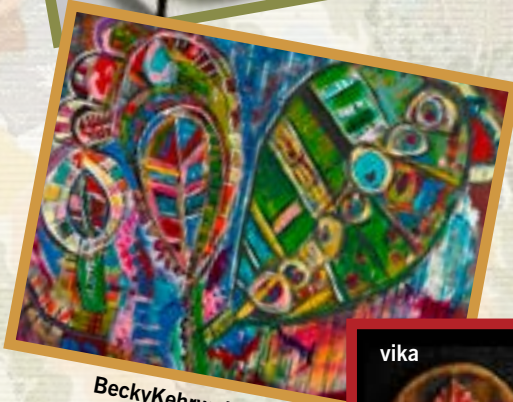
You can visit Kristi's picks
by clicking on the photos.



hopejohnson



GreenTrunkDesigns



BeckyKehrwaldArt



vika



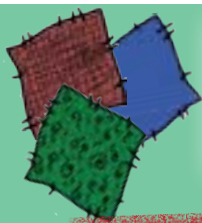
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onewintrynight



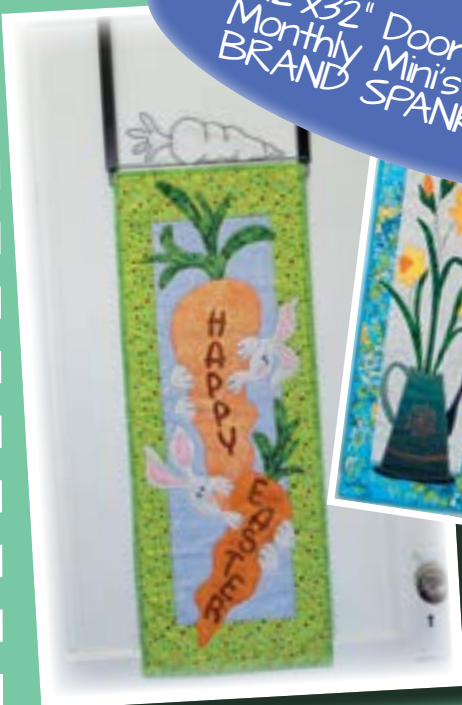
VibrantCeramics



Patch Abilities, Inc.

Refreshingly "do-able" mini quilts

12"x32" Door Banners
Monthly Mini's Series #7
BRAND SPANKIN' NEW!!!!



What makes our patterns "refreshingly do-able"???

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- use fusible applique method - so easy peasy, you don't have to be an experienced quilter - beginner friendly
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6"x22" long skinny minis
decorate ANY slim wall
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12"x14" minis conveniently
display on a table stand
(choose from over 36
designs)



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Each Other



Don't Let Your Babies Grow Up to Be Mamas

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



Melyssa Williams (Sister #161) was homeschooled and 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 ShadowsGray.com.

You know you watch too much Food Network when ...

- Your 5-year-old counts down at the microwave, “*Four, three, two, one, PLEASE STAND BACK!*”
- That same son becomes so frustrated during a kitchen repair—as he’s surrounded by a broken stove and a dismantled dishwasher and finds himself stranded on the top of a counter—that he yells, “*How am I supposed to cook in an obstacle course?!*” Well, excuuuuuuuuuuse us, Gordon Ramsey.
- A small child squeezes lime into the morning yogurt because it “needs more acid.”
- You can’t take your family out to breakfast because the small fry refuse to eat off the Kid’s Menus (no matter how intriguing the color graphics are, or the appeal of a word scramble). As my toddler daughter exclaimed in dismay once, “*Where’s the Eggs Benedict?!*”
- You walk into the kitchen to find someone slurping pickle juice. Out of a syringe. Don’t ask why.
- The 3-year-old knows the meaning of the word *bland*, and can use it properly in a sentence. How nice.
- The teenagers watch cooking shows with all the clamor and excitement usually reserved for sports teams. *More butter! No, no, not the chicken stock! Aargh, who even USES milk chocolate—what is this, 1993? Step away from the pressure cooker, you idiot!*
- Your son, with maple donut frosting all over his face, gestures wildly towards the napkins, and says in a muffled voice, “*Quick! Hand me one of those civilized human being things!*” Okay, that one may not have anything to do with the *Food Network* and just simply describes my kid.
- Right after The Pickle Juice Debacle, you walk by the same weirdo-man-child in the kitchen, who is staring at a butter knife with narrowed eyes. He proceeds to tell you—in a very grumpy, old man voice, no less—that your silverware LIES. “*Stainless steel?*” he reads from the handle, “*STAINLESS?? I don’t think so. LOOK at these stains! Just LOOK!*”





Sister Loves

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

Carol's
PICKS
(JUST A CLICK AWAY)

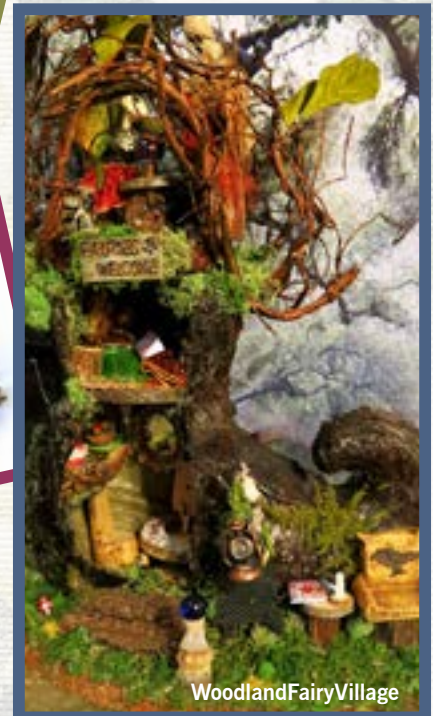


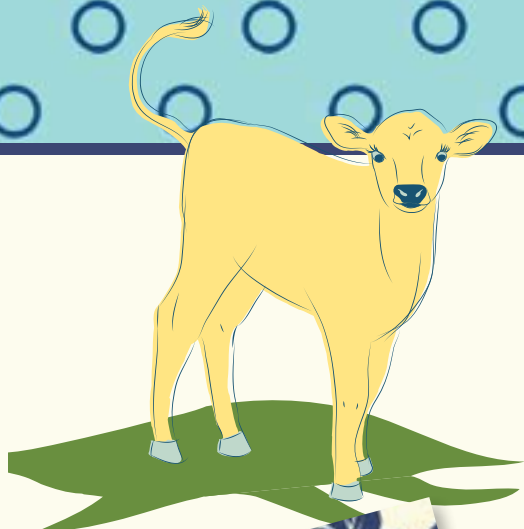
GRAPHIC DESIGNER,
UKULELE ENTHUSIAST
(SISTER #3)

"Princess Edane heard a voice singing on a May Eve like this, and followed half awake and half asleep, until she came into the Land of Faery, where nobody gets old and godly and grave, where nobody gets old and crafty and wise, where nobody gets old and bitter of tongue." – William Butler Yeats, "The Land of Heart's Desire," 1894

Follow Princess Edane to the Land of Faery, where you'll find these precious little fairy houses. Made of sticks and stones and a fair bit of magic, they'll inspire you to provide a resting place for the little sprites in your own realm.

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





moda MILK COW KITCHEN

FABRIC by *Mary Jane* ♥

With every purchase of my Milk Cow Kitchen fabric (available at MaryJanesFarm.org), we'll include a free copy of the 58" x 72" milk-can quilt pattern shown below. You'll find a list of the fabric you'll need to make the quilt under the fabric's product description.

For a video tutorial that shows how to turn my Milk Cow Kitchen fabric into an adorable kitchen towel, go to YouTube.com and type in "Fat Quarter Shop hanging hand towel." My fabric is also available at FatQuarterShop.com and your local quilt shop.

DON'T DELAY! SUPPLIES ARE LIMITED.

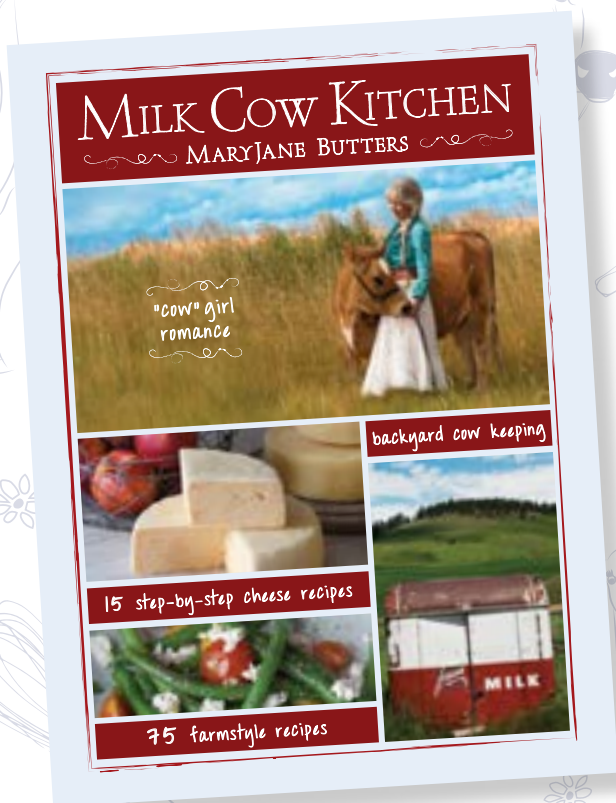




“In her fifth book, MaryJane covers just about everything cows and dairy. If you can make it past the food and cheese recipes without needing to eat, you’re a better “cow”girl than I. But the real gem of the book is the hooves-up, how-to advice on keeping a healthy, happy, backyard cow. Whether you’re a city-dweller or country gal, longtime cow-owner or recently ruminating on the idea of adding a cow to your life, I promise you have something you can learn from *Milk Cow Kitchen*. ”

– Laurel Bake, Dexter milk cow owner

MILK COW KITCHEN



My recipe for moo-cow love is 400 pages long with more than 1,100 photos that guide you through 75 fuss-free, farmstyle recipes, in addition to 15 step-by-step, super-simple cheese-making recipes that *really* work, plus how-to details for keeping a pet milk cow on your suburban half acre, a backyard lot in town ... or at least the fantasy of a someday cow grazing outside your kitchen window.

MaryJane



autographed copies available at
MaryJanesFarm.org

\$35/available wherever good books are sold



“The recipe section of the book is chock-full of easy-peasy milk and cheese recipes, topped off with a ton of meals to make with your freshly homemade dairy goods. And the pictures—oh my, the pictures! ”

backyard cow keeping how-to
75 farmstyle recipes
15 step-by-step cheese recipes
milk cow décor



“Eye candy extraordinaire! But, there’s more to it than that. This is the first book I’ve found that really tells you HOW to “have a cow” without having a full-fledged farm ... and there are oodles of recipes, including 15 cheese recipes that I’m dying to try—even before I bring home a cow! ”



“Part coffee-table book with gorgeous photography and beautiful cows, part cookbook with step-by-step instructions on making nearly any kind of cheese you can think of, and part how-to manual on buying/raising/milking a cow, this book is an invaluable reference for anyone considering raising milk cows ... or living vicariously through those who do! ”



Sister Loves

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



MARYJANE
CEO (QUEEN BEE)

Sometimes, something or somebody comes your way that wasn't even on your radar—a blessing in disguise, a stroke of fantastic good fortune, an irrefutable good find. That, for me, is my newest friend, Jasper Tomkins. Well-mannered, peaceful but playful, and never whiny, mischievous, or overly frisky, I'm in love! And now I get to shop for cat accoutrements. Now that I have a house cat, my next challenge is how to have a house cow!

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

Jasper Tomkins



Rad Cat



PetSafe



misohandmade



Kiteepee



This tent actually belongs to MBA Jane, but Jasper loves it!



Flavoring Extracts Clays Wax Bitters Elixirs
& Syrups Herbal Sprays Capsules Lozenges
Extracts & Tinctures Balms Herbal Oils Bath
Products Facial Care Babies & Children Hair
Care Bodycare Massage Oils Bags Bottles Tin
Jars Spice Bottles & Jars Books & Entertain
ment Mountain Rose Merchandise Pet Supplies

ORGANIC

HERBS, SPICES, TEAS, & HERBAL SUNDRIES

Bulk Herbs & Spices Epicurean Organics Resins
& Burnables Culinary Oils Seaweeds Culinary
Salts Sprouting Seeds Peppercorns Seasoning
Blends Flowering Tea Black Tea Tea Accessories
& Infusers Green & White Tea Tea Pots, Presses
& Mugs Herbal Tea Red Tea Diffusers & Burn
ers Aroma Sprays Essential Oils Aroma Oil
Blends Hydrosols Candles Kits & Samplers

Each Other



Homeschooling with Melyssa



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



Melyssa Williams (Sister #161) was homeschooled and 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 ShadowsGray.com.

Beauty Supplies for Homeschooling Moms

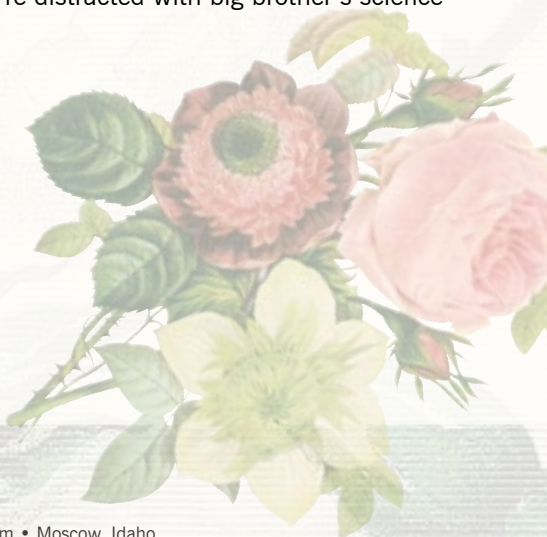


- Coffee. Drink it, I.V. drip it, or bathe in it. Whatever. Just get some.
- A hairbrush. For the toddler to brush the dog while you're teaching algebra, to flail threateningly through the air when frustrated, or to use as a paperweight. You most likely won't use it as it was intended, though; embrace messy buns.
- Eyeliner. For the kindergartener to use in place of her missing precious black crayon.
- Mascara. To use to draw on a mustache on your son when he dresses as Teddy Roosevelt for his history class.
- Perfume. To spritz on the dog (and possibly the teenage son) right before the pastor's wife comes over for tea.
- Yoga pants. Of course.





- Cheerful, goofy socks and/or slippers. Because who can be irritated when there are llamas on your feet?
- Hats. For the days when your messy bun makes you look less like a bohemian inspired lady than it does a homeless elderly woman who lives under a bridge.
- Lipstick. For leaving embarrassing lip prints on your preteen's cheeks right before they go on an outing.
- Rubber bands, bobby pins, banana clips, and scrunchies. You'll buy 2847362.483, but only be able to find two.
- A purse like Mary Poppins'. One that can hold several G.I. Joes, a couple My Little Ponies, keys, snacks, juice boxes, art supplies, a dog-eared paperback, loose change, and that hairbrush you'll never use.
- Nail polish collection. For those days when everything is going wrong in the math book, and you just decide to bail on it and have a little Mommy/Daughter Pedi Day instead.
- Nail polish remover. Because Mommy let Daughter do the pedi.
- Lotion. For Baby to find and smear all over creation when you're distracted with big brother's science project.





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 Alina, 1).

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.

Apple-Pecan Pie Bars

Apple, pecan, pumpkin ... what's your favorite holiday pie? This time of year brings so many enticing options that it's a challenge to not eat half a pie in the process of eating a sliver of each pie that graces the table. I happen to have a weakness for pumpkin pie, so naturally, that's what I crave on Thanksgiving Day. I'm also quite fond of a good apple and pecan pie, which proves to be problematic when I'm trying to exercise a little moderation. My solution? Why not combine the two and make them into an easy bar recipe? That way, I can indulge in a taste of both pies without going overboard.

Apple-Pecan Pie Bars

Prep Time: 40-45 minutes, plus 2 hours cooling

Cook Time: 1 hour

Makes: 24 bars

Crust:

2 1/3	cups flour	1/4	t salt
1/3	cup sugar	1	cup butter, melted

Filling:

2	medium Granny Smith apples (about 3/4 lb), peeled, cored, and diced into 1/4" pieces (about 2 cups)	2 1/2	cups pecans, coarsely chopped
		6	eggs
5	T butter, divided	1	cup brown sugar
1/2	t cinnamon	3/4	cup maple syrup
		1 1/2	t vanilla extract

1. Preheat oven to 325°F. Line a 9" x 13" baking dish with foil, leaving extra foil at the ends to hold onto while lifting bars from dish.
2. Make crust: In a medium bowl, combine flour, sugar, salt, and melted butter; stir until dough forms.
3. Press dough into the bottom of prepared baking dish. Chill in freezer for 10 minutes. Bake for 18-20 minutes, until the edges of the crust begin to turn light golden brown. Remove from oven and lightly butter the sides of dish.
4. Make filling: In a medium skillet over medium heat, cook apples, 1 T butter, and cinnamon until apples have softened (about 8 minutes).
5. Spread apples and pecans over crust. Set aside.
6. Melt remaining butter and add to a medium bowl. Add eggs, brown sugar, maple syrup, and vanilla; whisk together. Pour over apples and pecans; bake for 40-45 minutes, or until filling is set. Cool for 2 hours and remove from pan.





Outpost

Unleashing Your Inner Wild



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

Forecasting for Farmgirls

Yes, it's the 21st century, and there are a zillion high-tech ways to keep track of the weather these days. But, like so many other technological "advances," weather-watching apps and websites have a way of displacing our natural knowledge of the world around us. Being able to eye the sky, feel the breeze, and sense the seasons is an instinct worth keeping in our repertoire—especially with winter storms looming on the horizon. And, who better than farmgirls to preserve the art of forecasting? Whether you're out on the back 40 of your farm or backpacking well off the beaten path, it's great to be able to make an educated guess about what the weather will do without relying on electricity and satellites. The easiest way to start is by looking up. Clouds can tell us a lot about upcoming weather changes if we know how to **decipher their signs**. Here's a quick guide to get you going:

Cloud Clues

Cirrus



Photo by Glg via Wikimedia Commons

- Thin and wispy high-altitude clouds indicating nice weather.

Cirrostratus



Photo by Jana Plauchova via Wikimedia Commons

- Sheet-like clouds covering the entire sky that can signal precipitation within 12–24 hours.



Cumulus

- Large, white, fluffy clouds that indicate fair weather when widely separated, and possible storms if large and clumped.



Cumulonimbus

- Heavy, dense clouds in the form of flat-topped towers that can bring hail, strong winds, rain showers, thunder, and lightning.

continued ...



continued ...



Nimbostratus

Dark, uniformly grey clouds that form low "blankets" and indicate rain or snow.

Photo by Simon Eugster via Wikimedia Commons



Stratus

Low clouds that form a fog-like layer and may produce drizzle.



Photo by Simon Eugster via Wikimedia Commons



Rule of Thumb

The higher the clouds, the better the weather will be.

Forecasting Fun

While they may not be 100 percent accurate, these tidbits of traditional weather wisdom are fun and actually have a dash of science behind them ...

- Pour coffee into a mug and watch the bubbles that form on the surface. If they clump at the center, clouds and rain could be on the way in the next 12 hours. But, if they disperse to the edge, that means there is high pressure in the atmosphere and good weather is practically guaranteed for the next 12 hours.
- Watch farm animals in the fields for this one: “tails pointing west, weather’s the best; tails pointing east, weather is least.” Cows and other grazers tend to turn tail to the wind. Westerly winds generally indicate good weather, while easterly winds can signal storms on the way.
- “Chimney smoke descends, our nice weather ends.” With an eye on your campfire or chimney, you’ll know that a column of smoke that rises high into the sky means fair weather, but if the column appears sheared or pushed downward, you can bet that a storm is brewing.
- And don’t forget the astounding, astonishing **Dolbear’s Law!**

Find more fun weather proverbs on MaryJane’s **Raising Jane Journal**.

Pocket Weather Guides

Reading Weather: The Field Guide To Forecasting The Weather by Jim Woodmencey

Guide to Weather Forecasting: All the Information You’ll Need to Make Your Own Weather Forecast by Storm Dunlop

Weather: A Folding Pocket Guide to to Clouds, Storms and Weather Patterns by James Kavanagh



MaryJane 



Outpost

Unleashing Your Inner Wild



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



Sandi O'Connor, Sister #3956 says, "I've always loved travel and had a lifelong dream of owning a travel trailer. It was only natural that I began posting as the Travelin' Sister #3956 on **Glampers on the Loose!** My husband and I, who live in coastal Massachusetts, bought our first trailer four years ago, and before I could even think about what was happening, we became immersed in the whole travel trailer culture. We've met wonderful people and made friends for life. Traveling several times a year to meet with friends has become something we look forward to while we're still working. Someday, we'll join the 'on the road' culture and see what it's like to be out for months at a time!"

Thanksgiving

In these nature-inspired days of rich autumnal colors and chilly evenings, I welcome the passing of seasons from beach sand and waves to donning layers and enjoying the warming smoke of bonfires.

All things have a season, and it's never more evident than when the calendar makes a big swing, changing everything. As we begin November, I reflect on the abundance in my life. I feel rich in friendships and the love from my family, am thankful for how I can move through my days in relative comfort with technology and advances in the medical world, and I especially appreciate what was put before us by our forefathers who came to this new world.

I live near Plymouth, the first home of the pilgrims who fled Europe, seeking religious freedom. Visiting Plimoth Plantation (the original spelling), a living history museum, you meet the actors who personify the original occupants of the Mayflower. They tell you what problems they encountered in their daily lives, but also without fail, express how blessed they are, humbly on one knee, expressing their prayerful gratitude. These men and women teach us what life was like after surviving the ocean crossing in a small, dark, cold, and crowded ship. The small amount of possessions they were able to bring were all the comfort they had in the new and hostile land they claimed as their new home. Their success was due to the native peoples, who kept them alive through the harsh New England winter sharing food sources, and in spring, teaching them how to sustain themselves in their new wilderness home. This museum is like jumping into the pages of a book where you become part of the story. The huts that sheltered these people were not insulated, had dirt floors, and a hole in the roof for smoke from the fire to escape. Even though they endured several hardships, they were grateful for their new home, the friendship of native peoples, and all the abundance they had far away from their homeland.

Let us all reflect on this tremendous spirit while we gather with our loved ones for our celebrations of Thanksgiving.





Garden Gate

Bloom Where You're Planted



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

Harvesting Rose Hips

Just because you've been busy putting your garden to bed for the winter doesn't mean there aren't a few lingering goodies left to harvest. November is the perfect time to gather the fruit of roses. That's right—rose hips! Those beautiful apple-like globes that are left on your bushes after the petals have fallen are not only edible, they're packed with **health-boosting properties**.

"These hardy little fruits are rich in Vitamins C, A and E, flavanoids and iron," explains Kathleen Rauch of the **Bozeman Community Food Co-op**. "Whether fresh, dried, or as a supplement, they add valuable nutrients to a winter diet."

Best Varieties

You can harvest hips from many varieties of garden roses, but some of the best are **rugosas** (Hansa, Frau Dagmar Hartopp, and Scabrosa cultivars are standouts, according to OrganicGardening.com). Because these heirloom roses are still very similar to their wild relatives, they produce large, colorful, and sweet hips. Other domestic varieties that yield hips include Ballerina, Iceberg, Mutabilis, Old Blush, Russell's Cottage, and Seven Sisters. The climbing European Dog Rose (*Rosa canina*) was even used by the British during World War II as a source of Vitamin C. If you want to strike out past the boundaries of your garden, wild rose hips are fun to find, too!

Harvest How-To

After a good frost, which heightens flavor, look for richly colored hips (I love the brilliant red ones, but some are a lovely shade of yellow or peach when ripe) that are slightly soft when you squeeze them. Avoid hips that are green and hard or squishy, wrinkled, and discolored. Wear a sturdy pair of gloves and simply pluck rose hips from bushes and plunk into a bucket.

Prep and Storage

Rose hips can be used fresh, frozen, or dried, but they do have seeds that are best removed before eating. The easiest way to remove seeds is to trim the ends of the hips and then nip the hips in half with sharp scissors. Scoop out seeds with the tip of a knife, rinse the hips in cold water, drain thoroughly, and pat dry.





Freeze: Arrange fresh rose hip halves in one layer on a cookie sheet, and place the sheet in the freezer. When frozen, transfer the hips to freezer bags or sealed containers where they can last up to two years

Dry: Spread on a wax paper-lined cookie sheet. Place them in a dark, dry, and warm location until they become darker in color, hard, and shriveled (this can take a couple of weeks). Once dry, rose hips can be frozen or refrigerated in sealed containers for ongoing use.

Recipes to Try

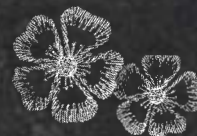
Swedish Rosehip Soup (Nyponsoppa), Rose Hip Freezer Jam, Rose Hip Tea, Rose Hip Syrup

Mary Jane 

Stitching & Crafting Room



Stitches of Fun & Laughter!



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



Rebekka Boysen-Taylor (Sister #40) is a mama, middle-school teacher, and writer in Moscow, Idaho. She loves camping, chicken keeping, gardening, biking, and hanging out with her family. When she isn't out playing, she can be found knitting, sewing, or canning jam.

Burlap Slipcover

At a flea market last spring, I picked up a pile of burlap coffee bags with the intention of covering something with them; washed and ready to use, that little stack sat untouched all summer. I would see it out of the corner of my eye and wonder what I should make out of it, but inspiration eluded me. I didn't need pillow covers or lamp shades, but a green, faux-leather ottoman in our living room was begging for an update, so on a chilly fall morning, I set out to make a slipcover for it. Ottomans are the perfect size to cover with coffee bags (or burlap yardage). Here's a simple way to make your own: First, lay the washed burlap on a flat surface and set the ottoman on top of it, cutting 1 1/2" wider than the ottoman all the way around. Repeat the process by turning the ottoman on its sides and cutting until you have a total of four side pieces and one piece for the top. Stitch the four side pieces together using a zig-zag stitch 1 1/2" in from the edge (my ottoman is rectangular, so to get the pieces to match up, I sewed a short side to a long side to a short side to a long side) and hem along the bottom edge. Fit the sides onto your ottoman, inside out, and pin the top piece in place, then remove and stitch around to finish.



Sister Loves

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

Karina's
PICKS
(JUST A CLICK AWAY)



GRAPHIC DESIGNER
(SISTER #4)

For this Thanksgiving, I have been looking for fun, simple ideas that I can do to decorate our home to add the warmth of the season. Check out some of the fun ideas I found!

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

Kruse's Workshop



JuvyJewels



AKA Design + Life



SimpleJoysofLife



Simply Vintagegirl



allyou



Make it Easy



Happy Hearts Make Light Work

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



CJ Armstrong (Sister #665) was our 2010 Farmgirl of the Year, and she's the one woman we know who's capable of stealing anyone and everyone's heart. CJ and her sidekick daughter, Robin, can be found in campgrounds around the country glamming up their tricked-out tent or Reiver's Rest, their new trailer, wearing CJ's tricked-out aprons. CJ makes the world a MUCH better (and properly aproned) place! See CJ's creations at [FarmFreshAprons](#).

Linens & Lace Collage Pillows

One of my favorite things to do is to be creative with all kinds of linens: doilies, hankies, placemats, napkins, tablecloths, etc. And one of my favorite projects is covers for decorator pillows. The pillows can be any size, and you can be as creative as you wish with how you combine the linens for your own lovely creations. I've sold many of these pillows at craft fairs and given them as gifts. As you can see, I have a treasure trove of "pretties" to choose from for my collage projects.

I used 17"-square pillow forms and fabric in a solid color, usually ivory or white, cut to size with seam allowance. I wanted to be able to take the covers off, so I cut the back piece of fabric in two pieces with enough extra to sew in a zipper. (Be sure to leave the zipper partially unzipped before sewing to the front.) The cover could also have the envelope-style back with enough fabric to hem the edges and have the overlap. You could also sew the back and front together (leave an opening to stuff with batting and then hand-stitch it closed).



I used pre-ruffled eyelet trim to sew into the seam so the pillows had a ruffled-edge trim. They could be trimmed with piping, lace, or topstitching, or left plain without the trim in the seam.

For the front, make selections of what you want to use for your collage, laying them on the front backing piece and arranging in whatever layout that suits you. Once you've decided what to use and how you want it to look, pin the pieces down and trim off the excess around the edges of the front backing piece. I suggest that the linen/lace pieces be sewn on one at a time, starting with the pieces that will be under the top pieces. It would depend on the piece and the edges to be sewn as to whether to use a straight stitch or a zig-zag stitch. Crocheted doily pieces will need to be stitched with a zig-zag stitch in areas that might gap and/or get snagged. You would just want all pieces to be sewn securely, but not to show any unsightly stitching. These can be further embellished with buttons, yo-yos, bows, or anything that suits your style. Have fun with your creations!





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 Columbian 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.

Herbal Cocktails for Winter Celebrations

There's no time more perfect to snuggle up with a spicy, handcrafted cocktail than on a moonlit winter night. The art of mixing seasonal drinks is inspiring bartenders and boozehounds everywhere to create original sipping concoctions or to revive old classics.

Aromatic herbs and spices like sweet cinnamon, ginger, nutmeg, and vanilla define our culinary palate this time of year, and that goes for cocktails, too. Thankfully, you don't need to stock the cabinet with a fortune's worth of pretty liquor bottles to enjoy these delights. Infusing your own spirits at home and making flavored syrups are easy ways to build ingredients for your home bar.

Here are five of my favorite herbal sipping treats for winter celebrations. Cheers!

Rose & Cardamom Eggnog

- 2 fresh, organic eggs
- 3 oz (by volume) organic granulated sugar
- 1/2 t organic cardamom seed powder
- 2 oz brandy
- 2 oz spiced rum
- 6 oz organic whole milk
- 4 oz organic heavy cream
- 2 t organic rosewater
- organic nutmeg shavings to garnish

Beat farm-fresh eggs in a blender or food processor for 1 minute on low speed. Slowly spoon in the sugar and continue blending for 1 minute to combine. With blender still running, add cardamom, brandy, rum, milk, and cream. Blend the ingredients together for 1 minute. Chill thoroughly to allow the flavors to meld. Stir in the rosewater and serve in two chilled glasses, grating nutmeg on top before serving.





Elderberry Champagne Cocktail

1 oz gin
1 oz elderberry syrup*
champagne
lemon peel garnish

***Elderberry Syrup:**

4 cups cold water
2 cups organic dried elderberries
1 organic cinnamon stick
1 t fresh grated ginger root
raw local honey

Pour gin and elderberry syrup into a flute glass. Top with champagne and garnish with a lemon peel.

To make the syrup, combine the berries and herbs with cold water in a pot and bring to a boil. Reduce heat and allow herbs to simmer for 30–40 minutes. Remove from heat and mash the berries in the liquid mixture. Strain the berries and herbs through cheesecloth and squeeze out the juice. Measure the liquid and add an equal amount of honey. Gently heat the honey and juice for a few minutes until well combined. Do not boil! Bottle in sterilized glass.



continued ...



continued ...

Orange Spice Manhattan

2 oz orange spice infused bourbon*
1 oz sweet vermouth
2 dashes Angostura bitters

Fill a glass with ice and pour in the infused bourbon, sweet vermouth, and bitters. Stir to combine and then strain the cocktail into a chilled glass. Garnish with a candied orange peel. Serves one.

*To make the Orange Spice Bourbon, combine 8 oz of bourbon with the outer peel of 1 orange, 1 organic cinnamon stick, 1 chopped organic vanilla bean, and 2 organic cloves in a glass jar. Allow to infuse for two weeks and then strain.



Spiked Vanilla Bean Cocoa

8 oz organic milk
8 oz organic half-and-half
1/4 cup organic raw cacao powder
1/4 cup simple syrup
3 oz vanilla bean infused brandy
vanilla bean whipped cream*

Gently simmer milk and half-and-half in a saucepan over medium heat until just warm. Do not boil! Whisk in the cacao powder, add the syrup, and stir. Divide between two mugs and add 1 1/2 oz of infused brandy to each. Garnish with a dollop of whipped cream.





**Vanilla Bean Whipped Cream*

1 cup organic heavy whipping cream
1 T organic sugar

1 t organic vanilla extract
pulp from one half of a split and scraped organic
vanilla bean

Add all ingredients to a quart Mason jar and tightly screw on the lid. Shake the jar for several minutes until the liquid stops sloshing. Open periodically to check for a fluffy consistency. Be careful not to over shake, or you'll have vanilla butter instead!

Chai Snow Punch

3 cups whole milk
2 cups half-and-half
1/4 cup organic chai loose tea
1 organic cinnamon stick
1 1/2 cups brandy or cognac
1 cup powdered sugar
1 T organic vanilla extract
organic cinnamon powder for garnish

Combine the milk, half-and-half, loose chai tea, and cinnamon in a pan and bring the temperature up to a gentle simmer over medium-low heat. Stir constantly. Cover with a lid and remove from heat. Cool to room temperature before straining out the herbs. Whisk together the chai-infused milk, booze, sugar, and vanilla. Pour into a covered glass bowl and freeze for 12–24 hours, stirring several times to break up large ice crystals. Stir well before serving to make the appearance of snow. Spoon into chilled glasses with a sprinkling of cinnamon. Serves 6–8.





Cleaning Up

The Work of Our Hands



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Wool Wear and Care

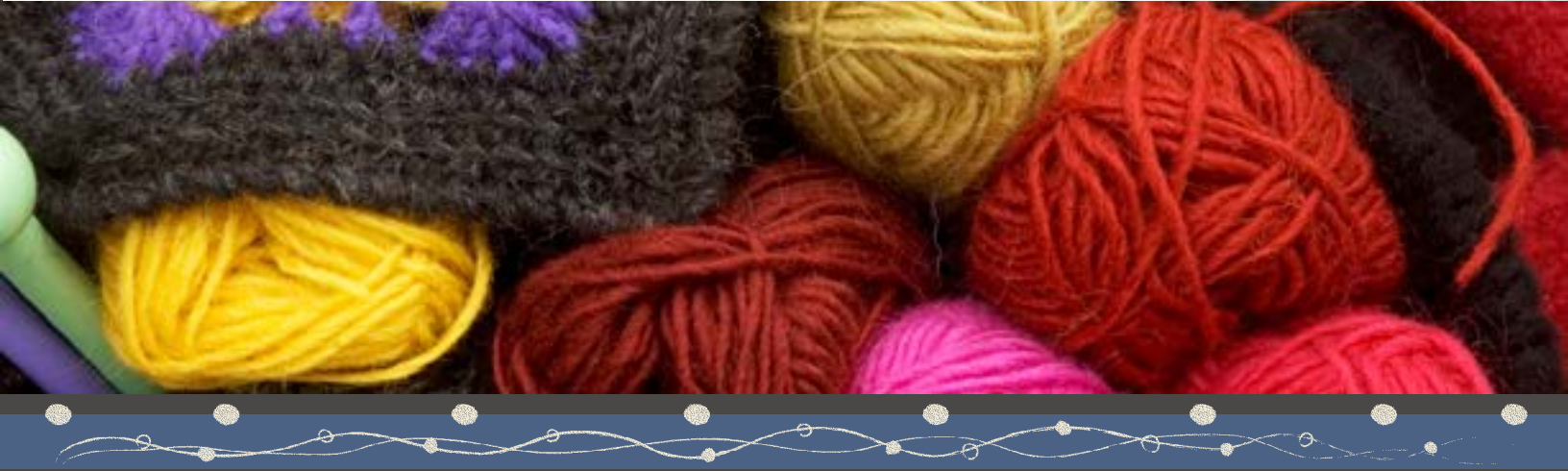
Have you unearthed your trove of woolen wear? My guess is yes. Even if Jack Frost hasn't nibbled your nose just yet, it's that time of year when the allure of wool becomes irresistible. Your toes are tempted to tuck into a pair of chunky Merino socks. Your favorite Shetland scarf is seducing your fall fashion sense. That classic cable-knit cardigan in the back of your closet is calling your name. Don't deny them! It is completely natural for wool to beguile us we wander toward winter. No other fabric can simultaneously pull of "cozy" and "gorgeous" with such panache. But caring for wool can seem intimidating (we've all heard of the wool sweater that shrunk to doll dimensions in the dryer). In actuality, though, wool is not as finicky a fiber as you might think. Here's the lowdown ...

Why Wool is Wonderful

- Wool naturally insulates, keeping you warm even when fully saturated with rain or snow—no synthetic treatments needed. Better yet, it can soak up about 30 percent of its own weight without feeling wet to the touch, and it can be wrung out to expel excess moisture without damaging the fiber.
- It's super strong and sublimely supple. Wool fiber can withstand being bent 20,000 times without breaking (cotton breaks after 3,000 bends, silk after 2,000 bends, and rayon after only 75 times).
- Wool fibers are naturally antibacterial and odor resistant.
- Unlike synthetic fibers (polyester fleece, for example), wool is naturally fire resistant. It will burn, but it self-extinguishes when removed from flame, making it a great chemical-free material for baby wear and bedding.
- It's a good buy. Yes, wool garments can be expensive, but the investment is worthwhile. Wool resists stains and wrinkles, and, if stored properly, it won't fade noticeably or deteriorate much over time. Bottom line: it lasts, season after season.

Basic Wool Care

- After wearing a wool item, shake it gently to remove any loose lint and dust, then lay it on a flat surface to air out body moisture and odors before putting it away.
- Avoid hanging wool sweaters on hangers, which can stretch fibers out of shape.
- Remove "pills" carefully with scissors or an electric shaver rather than pulling by hand to maintain the integrity of fibers. I also discovered the **Sweater Stone**, a natural, pumice-like stone that removes pills. Pilling will actually diminish with an item's age as shorter fibers shed, leaving longer fibers that are tightly twisted together and pill-resistant.



For extended storage, place woolen items in breathable storage bags like the Natural Cotton Hanging Storage Bags at ContainerStore.com. You can toss in a few sachets of dried lavender to **discourage moths**, refreshing every few weeks.

Washing Wool

The less you wash wool, the longer it will look new. Because it is a natural fiber, like our own hair, high heat and harsh detergents or bleach will compromise wool's strength and luster. Items with care labels are easy—just follow the instructions when washing is required (remember, though, that **almost any clothing marked “dry-clean only” can actually be hand-washed**). Try the organic wool-wash bars and liquids created by **Sudz 'n Dudz**, and visit the **Use and Care** section of their website for a detailed manual of wool washing and lanolin conditioning.

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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.

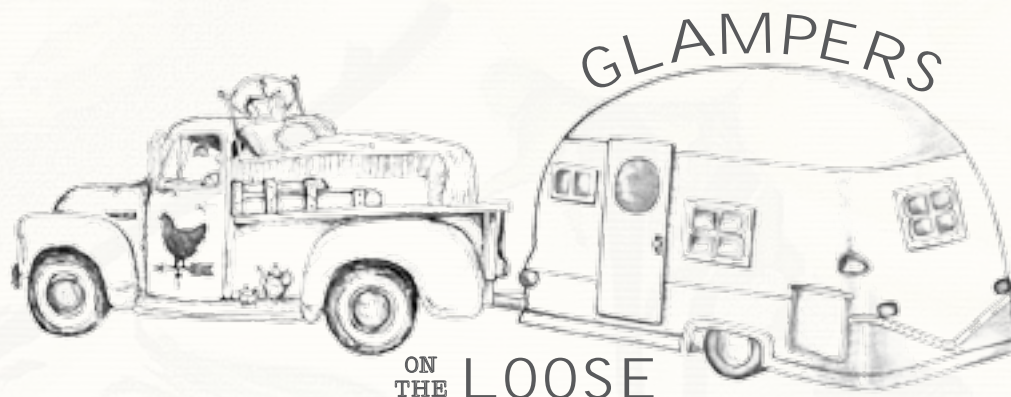
Upcoming Events:

Mitten Kitten Glampouts, MI, June 5–7, July 10–14, and August 7–10, 2015 (see p. 66)

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

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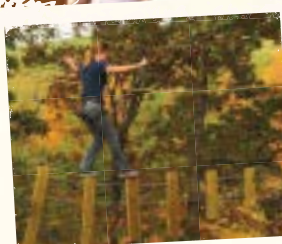
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Farmgirl Sisterhood

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Farmgirl Chatter



What are farmgirls chatting about?

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

Farmgirl Calendar

Mitten Kitten Glampout

When: June 5–7, 2015, Friday to Sunday

Who: Lindy Brown from Paddle the Mitten

Where: Mitten Kitten Glampout, Seven Lakes State Park, Fenton, Michigan

How: e-mail inquiries to Lindy@paddlethemittensup.com or 810-626-8923

Website: PaddleTheMittensUp.com–2015 Events

Celebrate National Glamping Weekend with us! 2015 will be our 2nd year for providing Glamping in Michigan. Our group is called the Mitten Kittens and we love to stand-up paddle, but you don't need to stand-up paddle to join us. It is NOT a requirement. We are all about making women feel good about themselves and others around them. Our trips offer a variety of activities, including yoga, hiking, swimming, antiquing, zentangling, stand-up paddling, relaxing, and more! Seven Lakes State Park is a quiet, peaceful gem in Michigan.

Ages usually range from 30s to late 60s (you must be 21 years of age); we are a unique and diverse group. All activity levels are welcome. I honestly can say that I have never had anyone not enjoy their time on my "retreats." As we get closer to February, I will have prices and details. Early RSVP is suggested—we do fill up our Glampouts!

Two types of camping:

1. Bring your own camper or tent and join us at our main base camp.
2. Stay in the 1965 vintage Airstream or our glamped-out bell tent (space limited).

Mitten Kitten Glampout

When: July 10–14, 2015, Friday to Monday

Who: Lindy Brown from Paddle the Mitten

Where: Mitten Kitten Glampout, Young State Park, Boyne City, Michigan

How: e-mail inquiries to Lindy@paddlethemittensup.com or 810-626-8923

Website: PaddleTheMittensUp.com–2015 Events

continued ...



Voted one of the United States' most beautiful lakes, Young State Park sits on the shores of Lake Charlevoix. Join us for 4 days of enjoying the sandy beach, sun, fresh water, and sisterhood. Area attractions and activities include yoga, good food, hiking, sightseeing, stand-up paddling the Jordan River, stand-up paddle yoga on Lake Charlevoix, shopping in Boyne City, and antiquing at Deer Creek Junk in East Jordan. Nighttime campfires on the beach under the sapphire black sky with brightly shining stars. Ages usually range from 30s to late 60s (you must be 21 years of age); we are a unique and diverse group. All activity levels are welcome. I honestly can say that I have never had anyone not enjoy their time on my "retreats." As we get closer to February, I will have prices and details. Early RSVP is suggested—our Glampouts sell out fast!

Two types of camping:

1. Bring your own camper or tent and join us at our main base camp.
2. Stay in the 1965 vintage Airstream or our glamped-out bell tent (space limited).

Mitten Kitten Glampout

When: August 7–10, 2015

Who: Lindy Brown from Paddle the Mitten

Where: Mitten Kitten Glampout, Leelanau Peninsula, Michigan

How: e-mail inquiries to lindy@paddlethemittensup.com

or 810-626-8923

Website: **PaddleTheMittensUp.com**–2015

Events



Voted one of the United States' most beautiful places in America by *Good Morning America*, join your guide, Lindy, for a memorable weekend. From early morning yoga, stand-up

paddling, hiking, sightseeing, wine tasting, and enjoying the local fresh farm fare, you will not be disappointed to join this Glampout. We will be Glamping and renting a house for those who are coming from out of state or do not have a trailer. I also will have the bell tent available. This is one of our most popular weekends of the year. Ages usually range from 30s to late 60s (you must be 21 years of age); we are a unique and diverse group. All activity levels are welcome. I honestly can say that I have never had anyone not enjoy their time on my "retreats." As we get closer to February, I will have prices and details. Early RSVP is suggested—our Glampouts sell out fast!

Three types of accommodations:

1. Bring your own camper or tent and join us at our main base camp.
2. Stay in our glamped-out bell tent (space limited).
3. Stay in our Mitten Kitten-approved comfy and cozy beach house.

continued ...



continued ...

Farmgirl Chatter

A Farm of My Own: We bought a small farm! Submitted by MayFay

I am so happy that I don't know what to do with myself. We got the base-model, economy-sized farm, but it *is* a farm. It's nestled among much grander properties. We don't move in until next month, so every day brings another exciting idea of what to do with my farm. :)

I know how to raise and preserve food and can even deal with the East Texas drought (where the farm is), but thinking about raising chickens makes me feel like someone who hasn't been around babies who just got handed one to hold. I don't want to "drop" my chickens or other livestock. I have no experience with farm animals, but my dreams of fresh eggs and fresh milk spur me to learn. But it still scares me. It's a wonderful thing that this forum has so many real farmers who share their experiences. I admire you all so much! Share advice [here](#).

A Farm of My Own: Chicken Farm. Submitted by quiltstuff

We just put our chickens in their new coop, made from salvaged and recycled items. We have been working on this project all summer. We spent less than \$50 on the 12' x 10' coop and 12' x 11' yard. We have about 40 chickens. I picked up my *MaryJanesFarm* magazine Oct/Nov edition only to see "Chicken Coop Check List." I am so ordering the chicken catalogs to add to my flock. Share your story [here](#).

Barnyard Buddies: Raising chickens for beginners. Submitted by lovecatsandsunshine

So I am reading and researching about raising a few chickens. I have a space by the shed that would be good for 4-5 hens. These are for eggs only. What breed should I start with? I live in an area that is okay to have chickens. You gals are a wealth of information, so advice please. Chime in [here](#).





Barnyard Buddies: Saved a turtle this morning. Submitted by magnoliakathy

I had finished milking and was through the pasture gate when I saw a small circle of dirt moving in my path. A closer look revealed a tiny turtle, about the size of a quarter. It was headed the wrong way, so I put my milking equipment on the fence, picked the little one up, walked back to the pond, and put her in the water. I stayed long enough to watch her swim into deeper water. This morning's gifts: a slight wind scented with sweet olive blooms, a gentle wind moving the big wind chime for a song, and a tiny life saved ... a good start for any day! Share your story [here](#).

Cleaning Up: Vintage drapes. Submitted by melody

I recently purchased some vintage drapes, four huge panels, online. The drapes were listed as "in excellent condition," but upon arrival, I noticed several very large yellowish-brownish stains on the linings. I went ahead and washed the panels, but the stains are still there. The drapes are cotton and I believe the lining is made from sheet material, also cotton or cotton percale. I sure hate to rip those linings out because that is why I bought lined drapes for my front room, as it gets pretty nippy in there and I thought this would help curb the draftiness.

Any suggestions about removing those stains? It almost looks like "sun" stains Is there such a thing? I'm afraid to use anything too strong for fear of fading the drapes themselves, and I hate like heck to have to rip out those linings, but putting them up as is isn't an option because this portion is seen from the outside window that faces a pretty busy sidewalk and it just looks like heck! Give your suggestions [here](#).

Farm Kitchen: Pears! Submitted by texdane

A friend of mine has two pear trees and gave me all the pears I can pick! I made spiced canned pears tonight. Took forever to peel and quarter, and I only ended up with three jars! (You will know you're really special if you are given a jar of those pears, hee hee). I also plan on making pear butter, canned. Any other suggestions? Share your ideas [here](#).

Farm Kitchen: Apple Butter Recipe. Submitted by Doreenlee

I would love a good apple butter recipe to can. Also a recipe for apple jam, pie filling, etc. I would be so grateful for any good apple recipes to can for the winter. So girls, bring them on please. Share your recipe [here](#).

continued ...



continued ...

Farm Kitchen: Cape Cod October Pie. Submitted by Calicogirl

Now that it's officially October, I thought I would share this wonderful pie recipe. :)

Cape Cod October Pie

1 1/2 cups coarsely chopped cranberries
1 cup peeled, cored, diced Granny Smith apples
1/2 cup raisins
1/2 cup walnuts
1/4 cup cranberry (or cranberry/apple) juice
1 1/2 cups sugar
2 t flour
1 t cinnamon
1 t vanilla extract
4 T butter

Line a 9" pie plate with pastry, rolled to 1/3" thickness. Toss together cranberries, apples, raisins, walnuts, and juice with the sugar, flour, cinnamon, and vanilla. Spoon lightly into unbaked pie shell and dot with butter. Cut strips from remaining piecrust and make a lattice over top of pie. Bake in a preheated, 425°F oven for about 40 minutes, until fruits are tender and pastry is brown.

ENJOY! Share your ideas [here](#).

Garden Gate: Working Outside. Submitted by YellowRose

It's a perfect fall day here—a great day for being outside. So far, I have planted one sage and Tuscan rosemary in the ground. Yesterday, I got three lantanas in the ground.

Later today or tomorrow, oregano and thyme will go into the ground. The forecast is for a harsh winter, so I am putting most of my container plants that have not been moved inside into the ground. Only 3 or 4 plants will stay on the deck ... those I will be able to cover and uncover as weather dictates. Last year, I had way too many plants to look after during the ice storm.

The deck is starting to look bare, which is a good thing because it needs to be painted and sealed. I will do that in the coming weeks. Come spring, I will buy more herbs for containers because I like having them on the deck, close by to kitchen for cooking. Comment [here](#).





Garden Gate: Cold frames. Submitted by prariehawk

I'm thinking of making a simple cold frame using straw bales and some old windows. I'm wondering what side of the house to put it on. I'm thinking the west side, as the sun is warmer during the afternoon. If I put it on the east side, it might not get warm enough. Anyone have experience with this? My indoor plants in the west-facing windows do better during the winter. Share your experience [here](#).

Garden Gate: Fruit trees, plants and vines. Submitted by Ninibini

Hi girls,

Will you please recommend good reference books and/or websites, as well as trusted resources for purchasing fruit trees, plants, and vines? I'm interested in starting to grow many different types of fruit and really don't have a lot of experience with it. If you have experience with them, please do share!

With our small (teeny) amount of land, I am very limited as to what and how much I can grow. In the front yard, we're considering planting a grapevine arbor across the front of the house with a couple of blueberry bushes underneath, and some low-growing, real cranberries covering the ground below them. In our backyard, I do have a nice little space for strawberries, too. I'm thinking because our yard is so small, I might try some columnar apples on the side of the house, just to see how they do. We had an apple tree in the front yard at one time, but the entire neighborhood picked it clean before the fruit even ripened ... they were so brazen! Oh, the stories I could tell! But we're thinking if we put in a small picket fence along the front yard, it should help curb people coming into our yard and picking the other fruit. I'm thinking about planting raspberries along the picket fence. I don't think I'll mind quite so much if passersby skim berries off the areas that they can reach at the fence. I just don't want them hopping into the yard and harvesting everything in sight.


My husband is a bit hesitant about growing fruit at all because he doesn't want to deal with birds and bees, but I'm pretty set on the idea. Guess who wins? LOL! ;)

I know we probably should start planting some of the fruits very soon, so ANY information, insight, and suggestions you would like to share would be GREATLY appreciated. Thank you!!! Share suggestions [here](#).



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Meg

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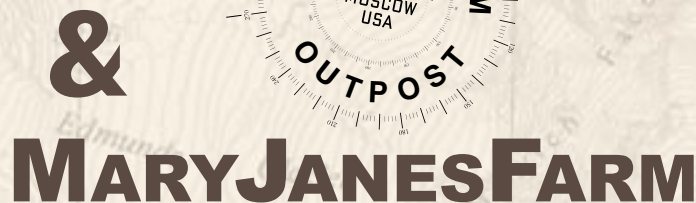


Graphite



Off-white





Here's a delicious way to help MaryJaneseFarm help veterans help disaster victims.

“Your food made our day in the Philippines!”

I just wanted to let you know that we love your products. We were on the ground in Tacloban, Philippines, four days after the typhoon hit, doing relief work and setting up operations for our teams out there. Conditions that first week were challenging and extreme. We never complained, and your instant (just add water) pouches of food sure helped. We ate the awesome Outrageous Outback Oatmeal in the mornings and fought over the Shepherd's Pie in the evenings. We didn't have the luxury of taking a lot of them, but when the 15 of us were able to sit down to eat them, it was all smiles. Thank you! ”

— Kirk Jackson, TeamRubiconUSA.org



When we received the above e-mail and photo from Kirk Jackson of Team Rubicon, a veteran-focused disaster relief organization, we were humbled and pleased that our just-add-water organic meals found their way to the Philippines after the devastating typhoon in 2013. We also knew we wanted to help this great organization carry on their inspiring and important work.

So we teamed up with the Team: For every 3-lb box of our emergency food you buy (15 to 25 servings, depending on entrée), **we donate two single-serve pouches of food to Team Rubicon** to help feed them when they travel to help those in need. Each box of emergency food contains one 3-lb bulk oxygen-free mylar bag of our just-add-water organic meals for emergency preparedness long-term storage. Shelf life: 15+ years.



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bulk box**
for you
=
two
**single-serve
pouches**
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Why Prepare?

Natural disasters—floods, fires, earthquakes, tornadoes, and windstorms—affect tens of thousands of people every year. One week of emergency food is needed in order to ride out most disasters. That's a minimum of three meals per person per day for one week. Do the math and then get ready!

Why Eat Organic?

Surviving any kind of disaster is stressful. Why compound your burden by eating bad food? You need nourishment, not the mindless calories found in most preparedness meals that are overly laden with salt and preservatives; laced with pesticides, herbicides, and fungicides; and formulated using genetically modified ingredients.

Team Rubicon & MaryJanesFarm

The Mission

Team Rubicon unites the skills and experiences of military veterans with first responders in order to rapidly deploy emergency response teams, oftentimes arriving on the scene before traditional aid organizations.

MaryJanesFarm helps feed Team Rubicon's emergency response teams by donating two pouches of food for every box of emergency food sold. That's where you come in. Every time you buy a box of our emergency food, you're feeding Team Rubicon.

Team Rubicon Saves Lives

Since its creation in January 2010, Team Rubicon has impacted thousands of lives—in Haiti, Pakistan, the Philippines, and here at home most recently during Hurricane Sandy; the tornadoes in Moore, Oklahoma; and massive flooding in Colorado. Team Rubicon reaches victims outside the scope of where traditional aid organizations venture.

Team Rubicon Engages Veterans

Thousands of U.S. military veterans, many returning home after fighting 10 years of war, find a renewed sense of purpose for their skills and experiences through Team Rubicon.



MaryJanesFarm just-add-water organic meals—everything from instant pastas and rice to soups to breads to desserts—are perfectly complemented by the BioLite Camp Stove (BioliteStoves.com) that boils water with nothing but twigs. And, by converting heat into electricity, it can also charge your flashlights, phones, and other gadgets while you cook.

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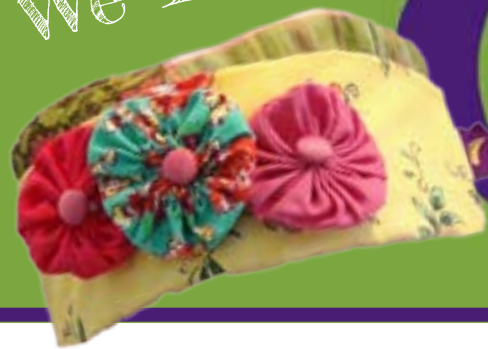


Our unique pro-environment **EcoPouch® Packaging** has offset 1,547,955 sq ft of aluminum foil since 1996. **That's 58 tons of landfill waste avoided!**

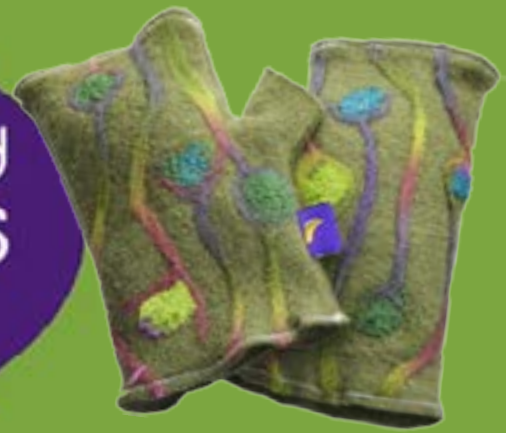
for a hefty dose of inspiration, watch Team Rubicon on YouTube.com/TeamRubiconUSA

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Things
We Love



a few good
bananas



Meet our newest Project F.A.R.M. vendor and
**win the hand-warmers
pictured at left**

by leaving a comment on my blog, **RaisingJane.org**, where I
introduce the sisters behind A Few Good Bananas.

"A Few Good Bananas is the creative child born to three sisters who value family, friendship, and community. Our family taught us very early on that it was more important to have active and creative minds than money. We are passionate about our hats, headbands, gloves, and hand-warmers. We have taken extreme care to give every item its own unique personality, making sure that no two are alike. All of our items are created with a combination of recycled and new materials and intricately handmade adornments. All recycled materials are carefully washed. When selecting our notions, fabrics, and embellishments, we consider fashion, form, and creation right from the start. We seek pieces which work well together to add color, whimsy, and playfulness to each piece."

Click [here](#) to visit A Few Good Bananas.
OR

Click [here](#) to visit Raising Jane for a
chance to win these cute hand-warmers.



PROJECT
F.A.R.M.
First-class American Rural Made



Our sentiments exactly!

This adorable 8" x 8" plaque, printed on canvas and stretched on a wood block edged with burlap, is available at BraveGirlsClub.com. Sisters Melody and Kathy believed there needed to be a place where women could go to feel supported and never alone, no matter what struggles they were having. They wanted to create a place full of good news, good people, good ideas, good adventures, and good times—a place where they could teach women that no matter what curveballs life handed them, they were going to be okay. Get a daily dose of Brave Girl magic by subscribing to the free Brave Girl Daily Truth e-mail affirmation messages—a little present the girls have been giving the world five days a week since 2009. Also sign up for Brave Girl Camp Art + Life Retreats, take online empowerment classes, encourage other Brave Girls with the Brave Girl Truth Card Exchange, and more. Read all about Brave Girls Club in the "Yesteryear" Aug/Sept 2014 issue of *MaryJanesFarm*.



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Farmgirl Sisterhood



Social Media

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

As ladies of the Sisterhood, now numbering 6,102 (and counting), we've earned an amazing number of Merit Badges so far—8,722 total! We've recently started alerting earned Badges daily on our MaryJanesFarm **Facebook** page. We started out alerting just the expert-level earners, but decided recently to alert all levels AND add photos if you include them. We're just so darn proud! Can you hear the clucking?

My blog, **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 our **Facebook** account. Updates for all things glamorously glamping for International Glamping Weekend can be found **here**, at its Facebook fan page.

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





Exclusive for Sisters!

Sisterhood Necklace

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



Hello Elaine!

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

Thank you again,
Mary Bronson



Elaine!!!

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

kindness counts,
Kim



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to what
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were
always
meant
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# Merit Badge

## Awardees



### Merit Badge Awardees

**Emily Race: Simply Satisfied #3591**

Intermediate badge: Outpost / Woman-at-Arms

Expert badge: Outpost / Woman-at-Arms

**Erin McBride: notathreatinsight #3762**

Beginner badge: Garden Gate / Putting Away for Winter

Beginner badge: Stitching & Crafting / Cross-Stitch

**Heather Neeper: ndairy #4701**

Beginner badge: Each Other / Little Squirts

Beginner badge: Farm Kitchen / Get it Together

Beginner badge: Make it Easy / Grease Chicks

Beginner badge: Stitching & Crafting / Aprons

Beginner badge: Stitching & Crafting / Crochet

Beginner badge: Stitching & Crafting / Knitting

Intermediate badge: Each Other / Little Squirts

Intermediate badge: Garden Gate / Backyard Farmer'

Intermediate badge: Make it Easy / Grease Chicks

Intermediate badge: Stitching & Crafting / Aprons

Intermediate badge: Stitching & Crafting / Crochet

Intermediate badge: Stitching & Crafting / Knitting

Expert badge: Make it Easy / Grease Chicks

**Kris Sievert: kesinmn #6020**

Beginner badge: Cleaning Up / Shopping Green

Beginner badge: Stitching & Crafting / Cross-Stitch

**Mary Jo Boyd: Quiltsister413 #5559**

Expert badge: Stitching & Crafting / Knitting

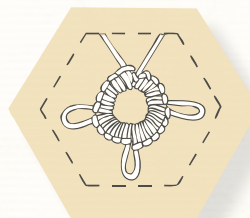
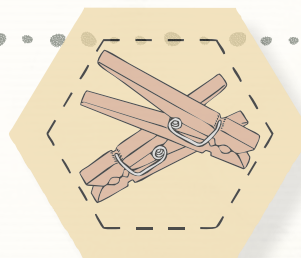
**Peggy Smith: forever young #1815**

Beginner badge: Garden Gate / Putting Away for Winter

Intermediate badge: Farm Kitchen / Self-Sufficiency

Intermediate badge: Garden Gate / Putting Away for Winter

Expert badge: Garden Gate / Herbs



continued ...





**Sherrilyn Askew: Sherri #1350**

Beginner badge: Each Other / Plant it Forward

Beginner badge: Outpost / Outstepping

Intermediate badge: Farm Kitchen / Organic on a Budget

Intermediate badge: Garden Gate / Putting Away for Winter

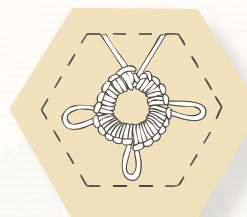
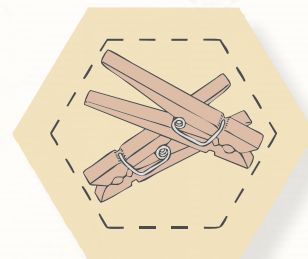
Intermediate badge: Make it Easy / Grease Chicks

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

Expert badge: Garden Gate / Putting Away for Winter

Expert badge: Garden Gate / Weather

Expert badge: Outpost / First Aid



**Tiffany Bowman: tbowman\_17 #6032**

Beginner badge: Cleaning Up / Shopping Green





# Farmerettes & Young Cultivators

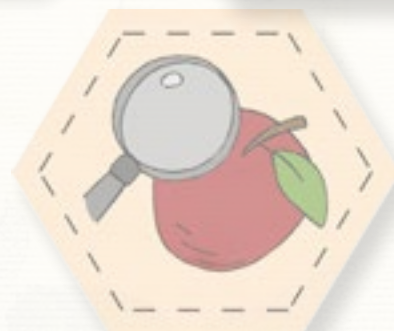


## What's a Farmerette?

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.**







## 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.

### Minimalist Paper Mobiles

After a recent trip to the craft store for stormy-day art supplies, I came home and opened my e-mail to find this **charming tutorial** by For The Makers and laughed out loud! In my hurry to gather up beads, yarn, and painting supplies, I hadn't even considered the simplest of art mediums: paper. Though the tutorial was made for grownups, it's also perfect for children.

The tasks involved in making a simple paper mobile develop fine motor skills. The acts of cutting, tying, and affixing paper to string using small adhesive labels are fascinating to kids. In the early elementary years, children begin to recognize patterns. Using a variety of shapes, kids can repeat one shape or move onto more elaborate patterns. To try this project at home with your Young Cultivator, grab the same supplies used in the video: paper, pencil, ruler, scissors, and tape (I didn't have labels, so I made do here). My kids were happy to cut out an assortment of shapes from colorful paper (ours is from the Dutch **Flow Paper Book**) and set them out on the table in different patterns. Since it's easy to make dozens of mobiles at one time, we created a few for the house and some to give as gifts. They add an element of movement to any room and will be easy to mail to faraway family this holiday season.







IN 1997, I took over stewardship of The Barron Flour Mill, a four-story, 124-year-old building on the National Register of Historic Places. Joseph Barron, the third-generation miller who spent his life there milling grains, eventually pioneered the first certified organic flour in the Northwest. I created this easy-to-use organic baking mix in honor of Joseph and all the frugal farm women who served their families wholesome food ... on a budget.

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To find out more,  
scan here with  
your smartphone.





# Coming Soon to a Magazine Near You

Find short and sweet candy recipes in our 12-month Candy Calendar in the next issue of *MaryJanesFarm*. You'll also find recipes for New Year's Eve party fare; instructions for making magic, one-hour pillowcases; learn how to force flowering shrubs and trees to bloom indoors; read about women who fish on ice; and more. Our Dec/Jan issue (Home for the Holidays) will hit newsstands on Nov. 11. Don't risk missing *MaryJanesFarm* magazine on newsstands. Subscribe [here](#)!







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*home*



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# Meet our Bloggers

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

Farmgirls are tapping away at their keyboards to bring you news from the homefront, no matter where you live or what your interests. Rebekah Teal, a former judge, writes about being a farmgirl in the city; Alexandra Wilson blogs from the rural perspective; Nicole Christensen gives you the suburban viewpoint, and Debbie Bosworth writes from the beach. You can click to our farmgirl blogs right on our home page ([MaryJanesFarm.org](http://MaryJanesFarm.org)). While you're there, sign up for our e-mail blog alerts and recipe of the week.

## city FARMGIRL



**Rebekah Teal** is a farmgirl from a large metropolitan area who recently made her dreams come true by moving to a farm. Given her dyed-in-the-wool city-girl background, she still writes our **City Farmgirl Blog**. She's a lawyer who has worked in both criminal defense and prosecution, and she has been a judge, a business woman, and a stay-at-home mom. She's not only down-home citified, she's a true-blue farmgirl ... in (the occasional) pair of stilettos!

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

## rural FARMGIRL



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

## suburban FARMGIRL



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

Married close to 20 years to her Danish-born sweetheart, Nicole has worked in various fields and has been a world-traveler, entrepreneur, knitting teacher, and homemaker, but considers being a mom her greatest job of all. Loving all things creative and domestic, Nicole considers her life's motto to be “Bloom where you are planted.”

## beach FARMGIRL



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

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





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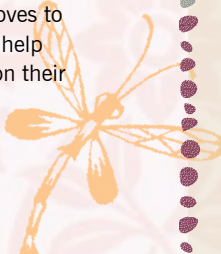


ranch  
FARMGIRL



**Dori Troutman, our Ranch Farmgirl Blogger,** is the daughter of second-generation cattle ranchers in New Mexico. She grew up working and playing on the ranch that her grandparents homesteaded in 1928. That ranch, with the old adobe home, is still in the family today. Dori and her husband always yearned for a ranch of their own. That dream came true when they retired to the beautiful green rolling hills of Tennessee. Truly a cattleman's paradise!

Dori loves all things farmgirl and actually has known no other life but that. She loves to cook, craft, garden, and help with any and all things on their cattle farm.



suburban farmgirl

## Nicole's Favorites

### Shea Moisture Body Lotion

November ... a cozy time of year! Warm meals, the start of the holidays, and winter's chill upon us. In November, heaters turn back on and we fire up our wood stove to make our home toasty! But dry indoor heat can bring about dry, itchy skin, too.

When my family and I started on this journey of eating clean, organic food and ridding our home of as many chemical-containing products as possible, we found that we like some of the organic or natural products more than others, just like their conventional counterparts. (My goal is to save *you* time and money by recommending good, wholesome beauty products that really work!) Recently, we were disappointed to learn that one of our favorite companies was no longer 100% natural and had changed the formula for their body lotion, a family staple in our home. Suddenly, my husband developed an itchy, burning rash every time he applied it. I no longer cared for the scent—instead of a natural, fresh smell, there was a heavy perfume scent. Thankfully, now more than ever before, there are more “natural” and organic beauty products on the market. However, just as with food, it's important to read labels! Many body lotions these days rely heavily on coconut oil, something I love, but an ingredient that my husband has an intolerance to.

Our search for a new favorite body lotion led us to **Shea Moisture's Olive and Green Tea Body Lotion with Avocado**. This thick, cream-like lotion moisturizes, repairs, and soothes skin. Your skin “drinks” it right up with no trace of a greasy or oily feel. This dreamy lotion contains no synthetic fragrance, yet has a delicious, light aroma. Organic olive oil, organic shea oil, and organic cocoa-seed butter pamper skin, and while green tea extract is anti-aging. I find that it works so well, I don't have to use it every day, and my husband's very-sensitive skin is calm and comfortable. Try using it on dry, cracked heels, as well. Slather your feet after bathing and don a pair of cotton socks overnight ... your feet will feel pampered and soft! As with their other products, Shea Moisture's Olive and Green Tea Body Lotion with Avocado contains no parabens, phthalates, petroleum, or other nasty chemicals, and is not tested on animals. It's a generous 13-oz bottle for \$9.99. We find ours at our local grocery store, or you can find it on the web at **SheaMoisture.com**.





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[www.GreenGregsWormFarm.com](http://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

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# Magazines, Books & More



Our Dec/Jan issue (Home for the Holidays) will hit newsstands on Nov. 11. Find short and sweet candy recipes in our 12-month Candy Calendar; learn how to force flowering shrubs and trees to bloom indoors; find instructions for making magic, one-hour pillowcases; read about women who fish on ice; and more.

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

If you're a subscriber, you should receive your magazine by about Nov. 5. (Those of you near postal hubs get faster delivery; rural delivery takes a little longer.) If you don't receive your magazine, you can call our publisher's subscription department at 800-476-4611 to check on your delivery.

## MaryJanesFarm *Calendar*

Our **2015 calendar** is available now. 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:

November 1 ~ National Authors' Day  
November 4 ~ Election Day  
November 6 ~ National Men Make Dinner Day  
November 11 ~ Veterans' Day  
November 13 ~ World Kindness Day  
November 15 ~ America Recycles Day  
November 16 ~ International Day of Tolerance  
November 17 ~ Homemade Bread Day  
November 24 ~ Celebrate Your Unique Talent Day  
November 27 ~ Thanksgiving Day  
November 28 ~ Buy Nothing Day

November  
Sisterhood  
Special!  
(see p. 62)



**6,102 Sisterhood members and  
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