MARYJANESFARM®

Sister Issue

With some added pluck,

August 2015

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

Life made us
FRIENDS,
MaryJanesFarm
made us
SISTERS



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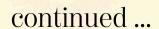
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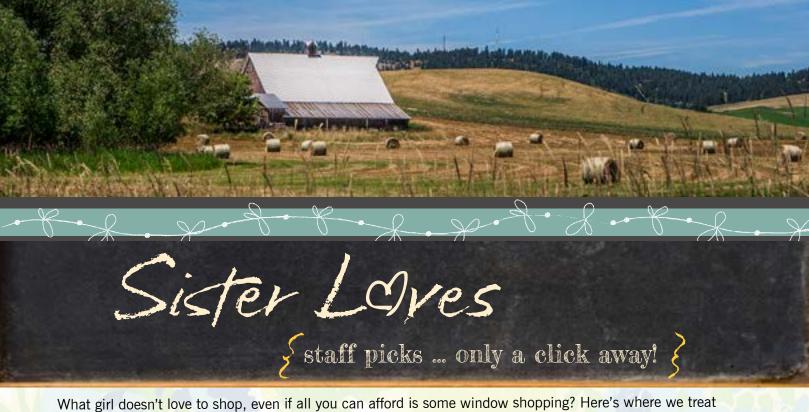


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FARMGIRL CHATTER





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



Hello from Sister #1



MBA Jane ococooo

This issue, I'd like to shine the spotlight on MBA Jane. The adorable, always humorous Merit Badge Awardee Jane (MBA Jane for short) is my way of honoring our **Sisterhood**Merit Badge program, now with 6,571 dues-paying members who have earned an amazing number of merit badges so far—9,327 total! If you haven't met Jane yet, read her bio here.

When I first started the Merit Badge program back in 2008, I had the idea to shoot how-to videos for each badge. As you can imagine, that quickly became too time-consuming. Trying to fit in a video series between milking cows; packaging food; running a B&B; gardening; and designing a magazine, books, fabric, housewares, and more was just a little daunting. (We did shoot 16 videos; if you'd like to see those, click on the "how to" link on our **video page**.)

Then, I thought we'd ask MBA Jane to pose for photos for each badge, which she graciously did until she ran out of cute outfits for her photos. After all, a girl can only be caught on camera in the same outfit so many times! But even though MBA Jane has retired

from her modeling career, she still pens her thoughts as she works on each Merit Badge for my **Raising Jane Journal**. We hope she inspires and amuses you; she's quite a card, that little MBA Jane.

For this issue, I'd like to give you a preview of MBA Jane's post about earning the Farmgirl Gratitude Expert Level Merit Badge, since her letter says it all. Actually, I couldn't have said it better. It's uncanny how much we think alike ...

Take it away, MBA Jane!!!

For this week's **Each Other/Farmgirl Gratitude Expert Level Merit Badge**, I expressed my very own Farmgirl Gratitude, open-letter style.

I wanted to hold up some large pieces of white paper with poetical and important words in permanent marker, or maybe pour some ice on my head or something, but I figured, hey, a good, old-fashioned letter is the way to go, Jo.





No drama here! (Never said that before.)

An Open Letter to My Favorite Things (Singing to the tune of These Are A Few of My Favorite Things optional. But encouraged.)

Moonbeams on gardens, and ice cream with peaches,

Sweet tea with cookies, and library books in niches,

Reusable shopping bags filled with all that life brings,

These are a few of my favorite things.

Tractors as rusted art, my upcycled porch swing,

Organic and homemade and garden-grown everything,

Fresh air while hiking and glamping while camping,

These are a few of my favorite samplings!

When the health's good,

When the air's clean.

When I'm planting trees ...

I simply remember my favorite things ...

And then my farm life is a breeze!



continued ...





continued ...

Okay, maybe I haven't earned my Expert Level Merit Badge in Poetical Poetry, but hey, I got ya singing, didn't I? And don't even pretend you weren't channeling Maria and spinning in a circle, be honest. von Trapp it up!

Now pass me my sweet tea (local honey, of course; it's the bee's knees), put up your feet on my upcycled porch swing, and pen your own open letter of gratitude. Your heart will thank me!

One thing I'd like to add to MBA Jane's list ... ALL OF YOU! I'm endlessly grateful for all my Farmgirl Sisters—thank you from the bottom of my heart!!!

Marylane









Big welcome to our new and renewing Sisterhood members!

Abby Lovett Alberta Dawes Alexandria Park Alice Minasian **Amanda Mathis** Amy Grossman Anette Theopolos Angie Bunch Anne Sykes Anne Carev Annette Ericsson April M Choate Ashley Wallace **Aurore Stubbs** Becky Messer Bee Benson Betsy Kapp Beverly Sherman Brenda Burt Brian Ogle Carol Cownie Carol Jean Fritz Cathy Hudson Cecilia Early Cheryl Murray Christina O'neal Christina Smith Christina Owen Christine Pena Cindy Cope Cindy Laurance Cindy Meier Cindy Clausen Connie McCaffery Crystal Miller Cynthia Thornton Cynthia McCormick

Dahl Currington Darlene Litton Deanna Stirmel Deb Hillard Deborah Riggs Debra Ratliff Debra Piper Deidre Collette Denise Brice Diana Gibson Dianne Buckman Dina Strawn Emma Hobbs Faith Scott Gabriele Beck Gail Karls Gail Butkus Heather Burke Jacqueline Vanasse Jacquelyn Difiore Janet Doran Jennifer Hunter Jennifer Mackey Jenny Power Jessica Onstead Joann Brogan Wipf Jolene Ormonde Jordan-elizabeth Keith Joy Elick Jov McKee Judy Weichbrodt Judy Campbell Kara McFall Karen Hart Katherine Panella Katie Robillard Katie Wagstaff

Kelly Baehler Kim Hostetter Kimberley Thomas Laura Goldsmith Laura Robinett Leah McCoy Leanne Phillips Linda Adams Linda S. Larson Linda Hoenigsberg Lisa Hoover Lisa Zalepa King Lisa Howard Lori Kump Lorie Riegle Lydia Marinez Marcy Sumoski Margo Rudder Marlene Cryar Marti Johnson Mary Brabston Melinda Barnette Melissa Orr Melissa Kunze Michele McFlwee Milessa Winward Miss Irene Cecilia Falcomer Morgan Wilson Nancy Faulkner Nancy Boyd Nancy Silva Nancy Adams Nancy Thompson Nikki Hurlbut Pam Shipley Pamela Bergmann

Pamela Schmidbauer Patricia Warren Patti White Peggy Rowe Racheal Cantin Rachelle Evitt Rhonda Miller Roberta Hunt Rosemarie Malizia Roxanne Ward Ruth Schneider Ruthie Hirsch Sandra S. Oaklev Sara Heck Sharon Robitille Sherry Jackson Shimrit Hanes Stella Huff Stephanie Guevara Susan Decker Susan Schneidmiller Susanne Bender Suzanne Ramsburg Suzanne Miller Tani Lynne Schaefer Theresa Daniels Tina Dublin Toni Reams Twana Plum Victoria Wevforth Victoria Crawford Virginia Slaughter Vivian Varela Wanda Jean Holding Wendy Fisher Whitney Tabis Zane Hall



Each Other



In the Shelter of Each Other





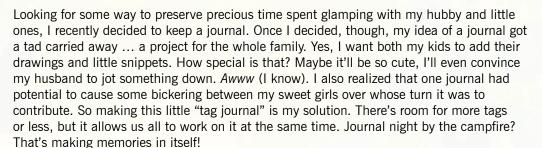
 $\{EACHOTHER\}$ with Megan Rae | to earn a Sisterhood badge in our $\{EACHOTHER\}$ category, CLICK HERE





Megan Rae (Sister #2) grew up "on the farm"-MaryJanesFarm. She attended Gonzaga University and received a bachelor's degree in Journalism. After marrying her college sweetheart, they moved to Kansas and bought their first home on a cobblestone street. Her love for writing. editing, and well, her Mom, finally brought her back to the farm. Raising her 8-yearold and 6-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).

Glamping Journal



And I can't wait to leave it in the camper, so each year on a new trip, we can peruse through it and be reminded of the fun we've had previously.







You'll Need:

- scoring board (optional, but you'll love it once you try it out!)
- 10 pieces of cardstock
- 2 pieces of chipboard
- stack of tags (you can always add more later)
- glue stick
- scissors
- hole punch
- something to bind the journal together (fabric scraps, ribbon, lace, etc.)
- 1. Start with 10 pieces of cardstock cut to 9" x 7".
- 2. On the scoring board, place a piece of cardstock vertically so the 7" side is at the top and score a line at $6\ 1/2$ ".
- 3. Turn the cardstock once so the 9" side is across the top and score a line at 6".
- 4. Turn again to the 7" side and score a line at 6", but stop when you reach the line you created in the previous step.
- 5. The bottom portion will be your pocket. At the first score line up, snip in until you reach the 1/2" score line. Repeat on the other side. Remove a little "v" of cardstock at each corner of the pocket to lessen the bulk when it's folded.
- 6. On the side with the 1/2" score line, remove all the material above your snip line, from the pocket to the top.



continued ...



continued ...

- 7. Fold the edges of the pocket in, bring the bottom up, and glue down. Repeat this process for 5 pieces of cardstock.
- 8. For the next 5 pieces of cardstock, fold the pocket to the opposite side of the cardstock so that the 1" score line is on the right of the pocket instead of the left.
- 9. Now glue the pockets back to back. This step also adds to the sturdiness of the pages.

For the cover, I cut down two pieces of chipboard to 6 1/2" x a smidge over 6". My tags measured 6 1/4", and I wanted them to peek over the top of the book, but if you prefer the tags be hidden, simply cut your covers to 6 1/2" x 6 1/2". Score each piece at the 1" score line; this will allow you to bend the cover to open the book later. Then cover them in your choice of fabric or cardstock.

To bind the book, I punched three holes in the same location on the pockets and the cover and then ripped strips of MaryJane's Bee My Honey fabric and threaded them through the holes to hold the whole thing together.

I used the leftover strips of fabric to decorate the cover, as well as threaded a tiny piece of fabric through a button to form the zero in 2015. The other numbers were created with a stencil and a black Sharpie. I also tied fabric strips to each of the tags and glued strips to my pockets and distressed all of my edges with a little blue and red ink.



Meg

Your cardstock should

look like this after step 6.



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





MAIL-ART MAVEN (SISTER #4314)

I'm fortunate to have a few tall ceilings in my house where beautiful lights can shine down from above. The problem is the previous owners had an affinity for big-box store décor, so nothing at all exciting is happening up there. I'm dreaming of changing my ambience, with a little help from a few amazing glass and ceramic artists, of course.



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





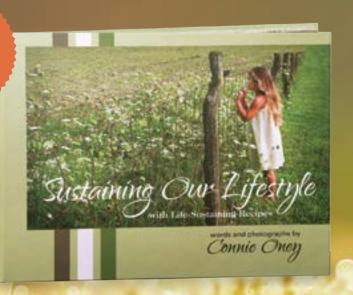


Words and Photographs
by Connie Oney

Sustaining Our Lifestyle

with Life-Sustaining Recipes

Own the NEW book!



MARYJANE

described Connie's last book as ...

"... the written preservation of the agrarian lifestyle that is the backbone and root crop of American life as we know it ... words so strong your heart will ache, in that good, old-fashioned way that only summers on the farm can give you. It's the journey of a lifeline."

To learn more about Connie and her books go to ConnieOneyPhotography.wordpress.com. Available at Amazon.com. Coming soon to your favorite book retailers!

Each Other





Don't Let Your Babies Grow Up to Be Mamas

 $\{EACHOTHER\}$ with Melyssa Williams | to earn a Sisterhood badge in our $\{EACHOTHER\}$ 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.

Once upon a time, this mama watched an episode of Oprah that mentioned that toilets spray their contents in a six-feet radius when you flush them.

Umm ... I am not OCD about a ton of stuff, especially dirt/grime/bugs/snakes/germs-type stuff. I have kids. I have boys. I'm the mom who lets her babies eat all the dirt their little hearts desire. Mud pies are good for the soul, I tells you!

But that sorta grossed me out. (The toilets, not the mud pies.)

Unfortunately, I have a boy, a man child, a wee human who has been fascinated with the ol' loo since he could toddle on his chubby legs to it. He used to flush all sorts of things down there. Mostly deodorant caps. The occasional Superman action figure. Lunch. He doesn't do that anymore because he uses the toilet for what it's designed for, which you'd think would be great.

Except ...

he has to hug the thing in order to flush it. We're talking straddle it, both arms akimbo, drawers down, face unbearably close to the very pot. I can tell him till I'm blue in the face to pull up his big-boy undies, stand aside, and then flush with one finger, but it ain't gonna happen. He has to ... er ... make out with the toilet.

And my toilet isn't gross. I have myself plus my teen army of two to clean it regularly.

But Walmart doesn't. And 7/11 doesn't. The park certainly doesn't.

And even when he's not in there with me (because he's standing under the hand blow dryer with a dreamy look on his face, letting his golden locks fly free), I still get grossed out because those stalls are built for fairy children and elves. Seriously, I'm 5'3" and not hugely overweight, and I have a heck of a time fitting in there. Closing the door almost causes me to fall in the bowl. Which would be grodie.

So you're supposed to flush with the lid down—according to The World According to Oprah—but they *don't have lids!* So the next best alternative is to jump at least six feet away as you push down the flusher, right? Well, no, you can't do that because the stupid toilets *flush on their own now.* Who invented these things? He obviously didn't watch Oprah. There is no possible way to get out of the way when there is no lid to close, and even if you could jump up fast enough and break through the door, you'd have your skivvies down to your ankles. And no one wants to see that.



Also, you would trip on your purse that you had to set down on the four inches of floor space in the stall because the purse hook is busted.

In case you couldn't tell, my five-minute run to Walmart took 40 minutes because my son had to do #2 twice. And that is why I share my dissatisfaction with automatically flushing toilets and Oprah and her impossible-to-follow advice with you. And also why I think you should delay potty training as long as possible.



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





GRAPHIC DESIGNER, UKULELE ENTHUSIAST (SISTER #3)

These gorgeous creations I found on Etsy are inspiring me to gather my cache of doilies, find a quick tutorial on hand-dyeing, and stitch them up into something fabulous!







Ishawfield

IrinaCarmer





IrinaCarmen

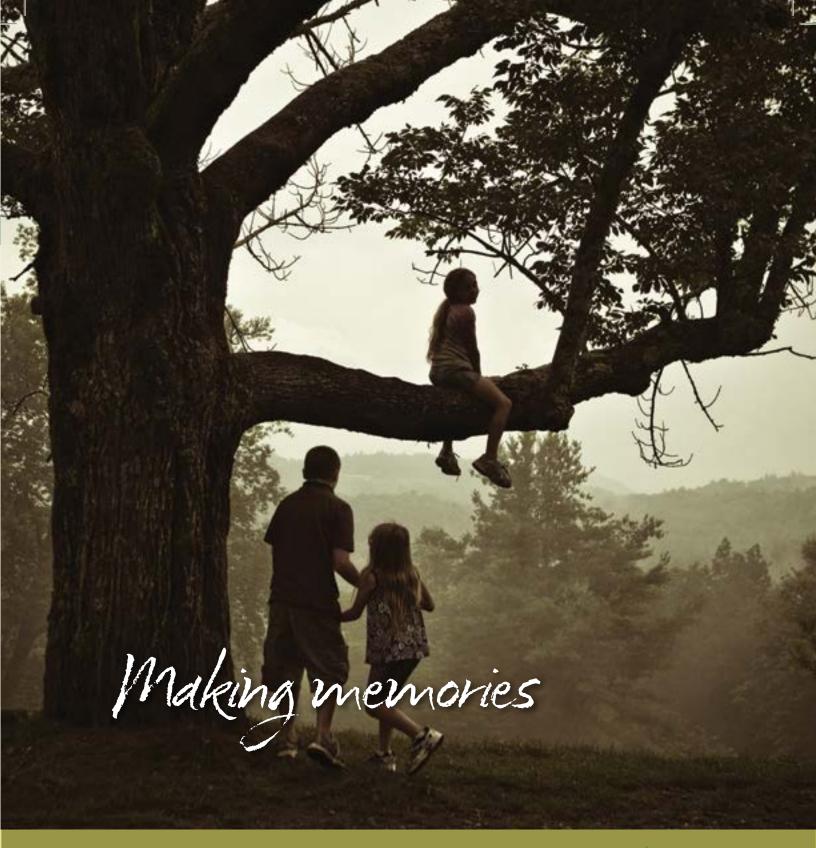








August 2015



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Loans for: Farms and Ranches • Ag Production • Agribusiness • Country Homes • Recreational Property

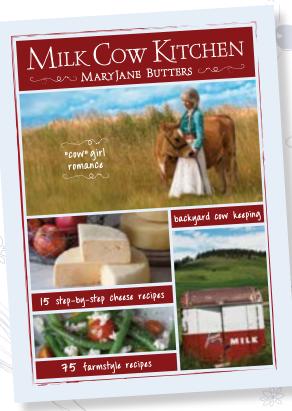




In Wer fifth book, MaryJane covers just about everything cows and dairy. If you can make it past the food and cheese recipes without needing to eat, you're a better "cow"girl than I. But the real gem of the book is the hooves-up, how-to advice on keeping a healthy, happy, backyard cow. Whether you're 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, supersimple 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.





\$35/available wherever good books are sold





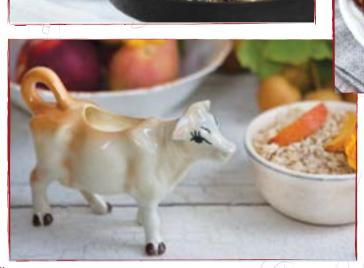




"The recipe section of the book is chockfull of easypeasy milk and cheese recipes, topped off with a ton of meals to make with your freshly homemade dairy goods. And the picturesoh my, the pictures!))

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! 17



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!



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Each Other



Homeschooling with Melyssa





 $\{EACHOTHER\}$ with Melyssa Williams | to earn a Sisterhood badge in our $\{EACHOTHER\}$ 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.

Cheapskate Mommies

When you're a mommy, you learn to save money. And when you're a homeschooling mommy, you really, really learn to save money. I have saving pennies down to an art form (though that makes me sound like I have oodles of it in my bank account, and I don't want to mislead you: there's nothing in there but spider webs, crickets, tumbleweeds, and \$11).

One handy-dandy cheapskate tip that I like to use is a little-known secret called craigslist. Oh, you've heard of it? Well, I bet you haven't risked your life and limb for it like I have ...

One of my best finds on craigslist was a beautiful, all-wood, scalloped-trim dresser. I nearly died in several heart-stopping moments as I traveled to pick it up. Alone. Not recommended, but sometimes a good deal erases my brain cells. The dresser was lovely and worth it. But some dingbat had painted it a not-so-lovely shade of diarrhea brown. No problem, says I, we'll buy the cheapest white paint on the market and that'll be that.

Well, I thought I bought the "paint and primer in one" deal, but I did not, and the diarrhea turned the weirdest shade of Pepto-Bismol pink. A second coat did not solve this predicament. I was in a pickle. Also, I was out of paint. Anyway, at this point, I was really getting annoyed with myself and had to go buy primer. Then I had to go buy more paint. Then I was really high on fumes and started painting unicorns and sunbeams everywhere.

So when you're me, this is how you buy a used dresser to save bunches of dough:

- 1. Risk your life and almost become a skin sweater for craigslist sellers in remote locations. Spend \$15.
- 2. Paint with the cheapest paint possible. I bought a small can for \$10 because I actually had two dressers to paint. The other dresser had to be painted because it had been owned by smokers. Smokers who evidently crawled *inside* their dresser to do their smoking.
- 3. Go back to Lowes.
- 4. Buy primer. \$5.







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, 5, and Alina, almost 2).

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.

Summer Simplicity •

When I moved out of my parents' house and into my first apartment, I was excited to set up my own little home. When I went shopping, I found a print in vibrant blues, yellows, and reds of a little village full of people busy at work. On the back of the print, there was a caption about Chinese peasant art. It was described as a celebration of simplicity that seeks to bring vibrancy and detail to simple, everyday things. I bought it, and it has moved with me all these years, although now it's tucked away in storage. I hadn't specifically thought about it for quite some time, until the other day.

I had just finished a batch of cheese here at the farm and was sweeping the bunkhouse floor, getting ready to mop. As I moved the broom across the familiar floor, I was thinking about recipes I wanted to create next, what I had on deck for the next issue of the magazine, what to make for this month's *Sister Issue*, and so on. Then it hit me: I've done this exact thing over and over. In fact, it seems to me that my most productive thinking happens when I am sweeping, cleaning, organizing, or rearranging. I love to clean and organize, but never really thought about *why* I love these acts. Then I thought about my picture of the happy village, and realized that although it doesn't hang in my kitchen anymore, the message still resonates in everything that I do. Perhaps I bought the picture because it spoke to a part myself that I had yet to realize was there, or perhaps seeing it daily for so long instilled in me a desire to create that happy little village for myself. It's not flashy or exciting, but it's honest. I wonder what life would be like without the ability to celebrate the simple things and glean happiness from those.

In my mind, summer is a vibrant celebration of simplicity. Although summer can be filled with exhausting and consuming work, most of my happiest and fulfilled moments have been born out of days full of just that kind of work. It's empowering, and absolutely worth celebrating. In regard to food, I can't think of anything more simple or joyful than plucking a juicy tomato from the vine and biting into it. So this month, I don't have a recipe, but a suggestion: If you haven't already, steal a moment to pick the juiciest tomato you can find from your garden, or if not there, then your local farmers' market—just make sure it's been warmed by the sun, and bite into it. You can sprinkle it with a little salt and pepper if you want, but really, just take a moment to revel in the simple, joyful fruits of summer.









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

Campfire Storytelling 101

What is it about a campfire that stirs our primal desire to share stories? Undulating flames and crackling coals seem to possess a primal power that beckons our spirits back toward a simpler time when we huddled together, backs to the dark night, and wove a sense of community with good old-fashioned yarns.

"Most people feel a little bit vulnerable around a campfire," Minnesota storyteller Doug Wood tells Bill Vassler of **Westside Toastmasters**. "As night is dropping down, your senses are heightened. You're not too sure what the sounds are in the night. You're a little bit worried about, say, bears. People are ready to hear stories, and to use their imaginations to participate in them. So you take that atmosphere and it enables you to create some magic with campfire stories."

But in this age of spoon-fed stories from TV and the Internet, the idea of actually *telling* a homespun tale can be more than a tad intimidating. If asked to tell a story right now, spur-of-the-moment and off-the-cuff, would you take a crack at it or cringe?

Alas, many of us would fall into the "cringe" category.



Photo by J.smith via Wikimedia Commons

40016.40016.40016.40016.40016.40016.

The good news is that it doesn't take a ton of practice to perfect (or at least primp) your storytelling skills. If you're feeling brave, brush up on the time-tested tips below, and then put 'em to the test. Invite a big bunch of friends over for a bonfire. When you hush the group to spin a spooky, silly, or sentimental story, you'll send them over the moon with delight. This kind of entertainment never goes out of style!

Keep it Simple

The death of many a great story has been an overly complicated plot. Forget the 400-page psychological thrillers you've read; the best campfire tale is more closely related to a fable. Stick to a single thread of thought. The fewer side roads you take, the more riveted your audience will remain.

Stick to Standard Structure

In other words, make sure your story has a beginning, middle, and end. This classic arc has become of staple of storytelling because it serves to keep the audience engaged from start to finish. Ideally, the beginning will open with a catchy line, grabbing attention from the get-go, then launch the events to come. The middle generally encompasses a



journey or unfolding of events that lead to a climax of action. This is where the real "story" happens. And the end should include a surprising twist, punchy punchline, or tidy tie-up that brings listeners home from their virtual voyage.

Get Creative

This may sound like the hard part, but relax and tap into your imagination as you draw inspiration from the world around you as well as stories you've heard. "The easiest way to add a new twist to old favorites is to aggregate plot points from your personal favorites," suggests Vassler. "If for instance, you're telling a story about a lonely winter's hike in the wilderness, you can throw in the Jack Frost character and create a dilemma similar to 'A Night in Sleepy Hollow."

Speak Up and Slow Down

A gifted storyteller knows how to use her voice to captivate an audience, and this is where practice really pays off. The four key elements in her bag of vocal tricks are:

- Projection: speak in a commanding tone without hurting listeners' eardrums.
- Enunciation: speak clearly and pronounce your words with precision.
- Variation: bring characters alive by giving them unique voices, and display emotion in your tone (if it's a scary moment, for instance, allow your voice to quaver).
- Speed: effective storytelling is reserved in its pace, like an expert rider reining her horse back from a full gallop, so don't be afraid to speak slowly and pause frequently for effect.

Be Mindful of Little Ears

Scary stories can be too disturbing for youngsters (and their mommas), so make sure your topic is age- and audience-appropriate before diving in.

Now, to make a long story short, check out these Web references for more storytelling tips and plot ideas ...

Why We Love Campfire Stories—And How to Tell a Good One Ultimate Camp Resources 5 Story Ideas for the Campfire How to Tell Scary Campfire Stories Coleman Creepy Campfire Tales App





CILLIDOST Unleashing Your Inner Wild

 $\{$ \emptyset UTP \emptyset S $T\}$ with Sandi| to earn a Sisterhood badge in our $\{$ \emptyset UTP \emptyset S $T\}$ 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!"

Queen Anne's Lace Octoo

Queen Anne's lace, or wild carrot, is a native wildflower herb, a common plant found in dry fields and ditches everywhere. Legend has it that it earned its common name from Queen Anne of England (1665–1714). The large flower itself resembles lace, and a small red bloom in its center, which attracts insects, represents a drop of blood from Queen Anne pricking her finger while making lace.

All parts of the flower are edible, but make sure you have the correct flower. If it doesn't smell like carrots, you may have something else that could be harmful to ingest. My interest in this beautiful flower, other than in vases, is jam. I've been making this delicate-tasting jam for more than a few decades. When given as a gift, I always get rave reviews and a request for the recipe. It truly is like no other in taste, and since Queen Anne's lace only grows during the summer months, I call it ...

Summer on Toast Octor

(makes 8 half-pint jelly jars)

- 7 cups water
- 30 large Queen Anne's lace flower heads
- 2 packages Sure Jell
- 7 1/2 cups sugar

Bring water to boil. Remove from heat. Add Queen Anne's lace flowers to water and let steep to make a strong tea. Let sit 10 minutes, then strain and measure 6 cups of tea. Add Sure Jell to tea and bring quickly to a hard boil, stirring constantly. Add sugar all at



once, cook, and stir. When mixture returns to hard boil, cook and stir for one minute longer. Remove from heat, skim, pour into sterilized glasses, and seal.

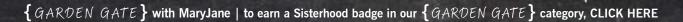
I hope you'll try this recipe, I know you'll enjoy it as much as I do!





Garden Gate

Bloom Where You're Planted





Late Summer Sumac-ade Octoo

In August, gardens are at the height of their gustatory glory. By now, you've probably indulged in some succulent fresh salads, complete with tomatoes, as well as squash, peas, sweet corn, beans—maybe even melons—from your own plot or the local farmers' market. But alas, with such satiation can come an urge to wander, stray ... seek out something just a little ... wilder.

So, if you're finding yourself fantasizing about foraging on the other side of the picket fence, look no further than a common roadside attraction: sumac.

You've probably seen it—deep red cones of small, tightly clustered, slightly fuzzy berries growing on shrubby trees amid rows of sharply elliptical leaves that turn flaming red in the fall. And if by chance you knew this plant's name, you may have unjustly dismissed its berries as poisonous. "Poison sumac" is a well-known term, even though few people actually know what it is. Poison sumac (*Toxicodendron vernix*) has white berries (as many toxic plants do, including poison ivy), and it is generally harder to find.

But red sumac varieties (*Rhus* genus) are all edible, and August is the perfect time to harvest and juice their berries to make a rosy-pink "ade" (technically, a cold beverage made from water, fruit juice, and sweetener). Sumac-ade. Sumac-ade? It doesn't roll off the tongue quite as easily as "lemonade," but those who've tried it think the drink is just as tasty.







How to Harrest

Harvest berry clusters this month as soon as they turn red. Ideally, harvest before or a few days after rain storms so that their tantalizingly tart flavor (attributable to malic acid) is not diluted. Use a stout pair of scissors or garden pruners to clip 15 to 20 bright, healthy berry clusters from the stems. Place clusters in a basket or bucket, which will fill quickly. Sumac has no thorns, but your hands may get sticky while clipping, so you may want to wear a pair of gloves.

Making the Ade

Back home, put clusters in a large pot and cover them with a gallon of cool water, weighing the floating clusters down with a heavy plate or lid. Let them sit for eight hours or even overnight (longer soaking time will yield a sourer sumac-ade).

After soaking, strain the ade through cheesecloth or other cotton cloth into a pitcher to make sure that none of the tiny hairs from the berries make their way into the drink.

Sweeten your sumac-ade with sugar, honey, maple syrup, or stevia to taste. Enjoy a glass over ice if you like, and refrigerate the rest as you would lemonade.

To learn more about preserving sumac berries for later juice and other uses, visit **Rose's Prodigal Garden**.

P.S. As with any new food, it's a good idea to try just a little at first and wait an hour or so to rule out any sensitivity or allergic reaction.





Stitching & Crafting Room



Stitches of Fun & Laughter!



{STITCHING & CRAFTING} with Megan Rae | to earn a Sisterhood badge in this category, CLICK HERE

Find Your Piano's Re-Purpose

A while back, Krystle (Wisconsin) posted on our chatroom:

"I just got an old piano—it's not a valuable antique, but it is made to look like a solidly built piano. We looked at it and found that a bunch of the keys are actually broken off and it had been taken apart, maybe to restore it or something. Since it's not worth fixing up to actually use as a piano (as I intended on doing in the first place), I don't want it just sitting around as a decorative piece, since I want a usable piano. Overall, it is in decent shape, just the internal parts are messed up. Does anyone have any ideas to repurpose it instead of just burning it or throwing it in the dump?"

Great minds think alike! A couple of months prior to the message showing up on my chatroom, my husband casually mentioned that he and our son had started taking apart his family piano rather than move it. When I gave him that look, he was quick to explain, "It doesn't stay tuned, it's heavy, and I think the house was built around it."

"Can you take it apart carefully and save everything?" I asked. That's when I got his look.

With his piano in pieces and only a tiny room on my top floor to work with, I created a special granddaughter nook to be used exclusively for sewing and singing.

As it turns out, there are a lot of unwanted pianos in

the world. I called "Dan the Piano Man" in Spokane,



Washington, and he said, "Sweetheart, I have eight pianos in my warehouse you can have for free if you'll come and get them." In my own hometown, I found GrandAmericanPiano.com, and as it turns out, the owner of that business has already been featured on HGTV, showing how to turn an old piano into a chair. And since I've been on this repurposed piano crusade, I've heard of many uses beyond shelving—one woman turned a grand piano into the granddaddy of coffee tables by shortening the legs.



Here are a few of the ways my piano found its re-purpose:







August 2015





artwork

(I glued the piano keys to a piece of painted 32" by 36" plywood framed in black.)

Win Knabe & Co

a frame

And the very last piece of piano became a frame to hold my husband's brass tractor plates he's been saving for 50 years.



MaryJane's Home is now available at:



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ONCE UPON A CHICKEN

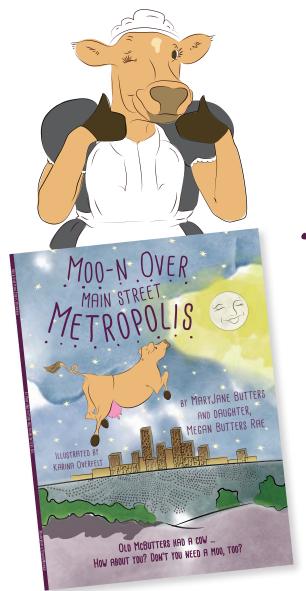
FABRI[by Marylane

With every purchase of my Once Upon a Chicken fabric (available at MaryJanesFarm.org), we'll include a free copy of the 56" x 70" feather 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. My fabric is also available at FatQuarterShop.com and your local quilt shop.

DON'T DELAY! SUPPLIES ARE LIMITED.

Did you know? Chickens are the oldest domesticated animal ... and there are now more chickens on Earth than people.





MOO-N OVER MAIN STREET METOPOLIS

It's about time! MaryJane and daughter, Megan, have finally written a children's book, illustrated by Karina Overfelt—a 34-page cowpanion to MaryJane's fifth book, *Milk Cow Kitchen*. Give or get the gift of this adorable adventure story about a milk cow named Sally O'Mally, who finds love in the home of a single mom and her daughter who never gave up hope that someday, they'd have a backyard milk cow.

Includes 5 reader-to-child educational pages that are jampacked with conversational questions, including an irresistible hands-on project.

TO ORDER A COPY FOR ONLY \$9.89, GO TO MARYJANESFARM.ORG

While you're there, pick up a copy of MaryJane's *Milk Cow Kitchen,* a 400-page cowpendium with 1,100 how-to photographs that detail everything you need to know to keep a 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.

Move over dogs, cats, and hamsters—milk cows are making the 'moo-ve' to be your next household pet. With songs to sing, fun facts, and colorful illustrations, Moo-n Over Main Street Metropolis is a wonderful reader-to-child experience that connects children to their food, one milk cow at a time.

- Suzanne Gibbs Taylor, Creator of BabyLit®







MARIE IT BASY & Happy Hearts Make Light Work



 $\{MAKE\ | TEASY\}$ with CJ Armstrong to earn a Sisterhood badge in our $\{MAKE\ | TEASY\}$ 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.

Recipe Collection Holder

This is a fun project that I've used more than once for get-togethers that involved sharing food and recipes. The idea is to collect recipes from the dishes served and have a handy holder to keep them in.

First, I asked participants to type or hand-write their recipes on paper that could be cut into 3" x 5" cards and to bring enough copies for everyone. I also asked that each person put their name; city; state; and Farmgirl Sisterhood number, if they had one, on the back of the cards.

Then, we made the holders at the get-together. This is a fun project to work on together with your guests. You'll need to either provide all of the supplies or ask each guest to bring some items they'd like to use and then just provide things like hole-punches and adhesives.

For the holder, you'll need:

- 8 1/2" x 11" cardstock, in any color or print you like
- 1" square or circle punch
- · clip art, photos, and graphics of your choice to decorate the outside of the holder
- · ribbon for the "thumb notch"
- · rick-rack, ribbon, buttons, stickers, and any other embellishments you desire
- glue runner and glue stick for adhering paper decorations
- Aleene's 7800 All-Purpose Adhesive for adhering embellishments

Fold the cardstock in half widthwise so you have a holder that measures 5 1/2" tall and 8 1/2" wide. Using the square or circle punch, punch only 1/2 circle or 1/2 square



on one edge of the holder opening, which will be your "thumb notch." Close the 5 1/2" tall ends by either gluing with the glue runner along the very edge, stapling about 1/4" from the edge, or stitching with a sewing machine about 1/4" from the edge. Using about 3 1/2



to 4" of 1/4-1/2" ribbon, form a loop and staple the ends on the edge of the opening opposite the "thumb notch."

I like to use decorative-edge scissors to cut my graphics out. Using a glue runner and glue stick, decorate to your heart's content with any or all of your selected graphics and embellishments. In my papercrafting experience, I find that glue stick alone doesn't hold up very long. I run the glue runner along the edges and in the center, then use the glue stick over the entire surface. I recommend using Aleene's 7800 All-Purpose Adhesive for securing buttons, rick-rack, and similar items on the holder. This adhesive does not have an immediate set, so I press the item under or between books for a few hours to allow the adhesive to set.

I love my recipe collections, and they allow me to remember, with fondness, the occasion, the food, and the friends!















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

How to Make Liquid Stevia Extracts

Over the past few years, stevia leaf has become a favorite alternative to sugar and other highly caloric sweeteners. How cool is it that a tiny green leaf can offer such a powerful boost of sweetness and is also easy to use, versatile, and a great alternative to traditional sweeteners? With so many expensive and highly processed stevia products on the market, making your own extract as a dietary ingredient is the best way to go. Plus, you only need a few drops to sweeten up a recipe, so that means you'll have a good supply around if you make even a half pint of extract.

Native to South America, stevia has been used for centuries to sweeten all sorts of food and beverages and is believed to be one of the sweetest substances found in nature, rating 30 to 300 times sweeter than sugar! With no calories and very little bitter aftertaste (some compare it to licorice root), stevia is an excellent alternative sweetener to sugar for teas and other recipes. Interesting to note, most commercial stevia, which is a white crystalline powder, is actually a refined dried powdered extract of stevia, not the whole leaf.

With a light hand, you can add a pinch of the dried leaf to tea blends for a little hint of sweetness. You can also add a drop or two of extract to a cup of hot tea or experiment with using some in a pitcher of iced tea or in herbal popsicles. This is a nice option for kiddos when you're looking for a sweet treat before bed without the sugar high.

Basic Stevia Extract Recipe

organic dried stevia leaf vodka glass pantry jar

Fill a clean glass jar 1/4 to 1/3 full with stevia leaf. Cover the herb with vodka to the

very top. Allow to steep for 24–48 hours, taking care not to let it extract any longer than that to avoid bitterness. Strain and bottle in amber glass with a dropper.



Chop 1 organic vanilla bean and add to strained stevia extract. Allow to infuse for 2–6 weeks. Strain and bottle in amber glass with a dropper.





Orange Stevia Extract Recipe

Fill a jar 1/3 full with organic dried orange peel. Cover completely with strained stevia extract. Allow to infuse for 1–4 weeks, tasting along the way. Strain and bottle in amber glass with a dropper.

More flavors to try:

Lavender Flowers Lemon Peel Grapefruit Peel Cacao Nibs Cinnamon Sticks Rose Petals Peppermint Leaf Classic Chai Ginger Root





Crafting Harvest Knots

Throughout England, Scotland, and Ireland, the harvests of August were traditionally celebrated with both joyous fanfare and small, intimate rituals. One such custom, designed to bind hearts in the spirit of the harvest, is the charmingly crafty harvest knot.

During the weeks of grain cutting, traditionally performed by women, lovers exchanged braided "knots" of wheat straw or corn husks as tokens of affection. Women commonly wore them in their hair, and men would pin them to buttonholes.

"Harvest knots were easily made using as little as two strands of wheat or corn that were twisted between finger and thumb until the end then twisted in a decorative loop before tying both ends together," explains the **Armagh County Museum** in Northern Ireland.

Like so many little rituals from the past, there's no good reason to leave them in the dust as we barrel toward the future. Reviving this comforting custom is simple and may make your late-summer garden harvest taste even sweeter.

Want to try?

A simple but lovely starter version of the harvest knot is the 4-Straw Compass Plait (also known as a Countryman's Favour), which can be varied in style.

You'll need four wheat or grass straws with heads still attached and twine or ribbon. If your straws are dried, place them in hot water and leave them to soak overnight so that they become more flexible (green grasses should be pliable enough without soaking). Peel off any leaves along the stalks. Then follow the detailed instructions (with diagrams) for an easy 4-Straw Compass Plait at StrawCraftsmen.co.uk/pdf/Countrymans_favour.pdf.

To learn the technique of knot-tying in action, check out the **Wheat Weaving: Love Knot Tutorial video** posted by a handy gal who calls herself The Woodland Elf.

Now, do tell—who will receive your first harvest knot?



Photo by Renata via Wikimedia Commons



SISTERHOOD SUPPLIES Raising Jame® Pantaloons (Sister Loonies)



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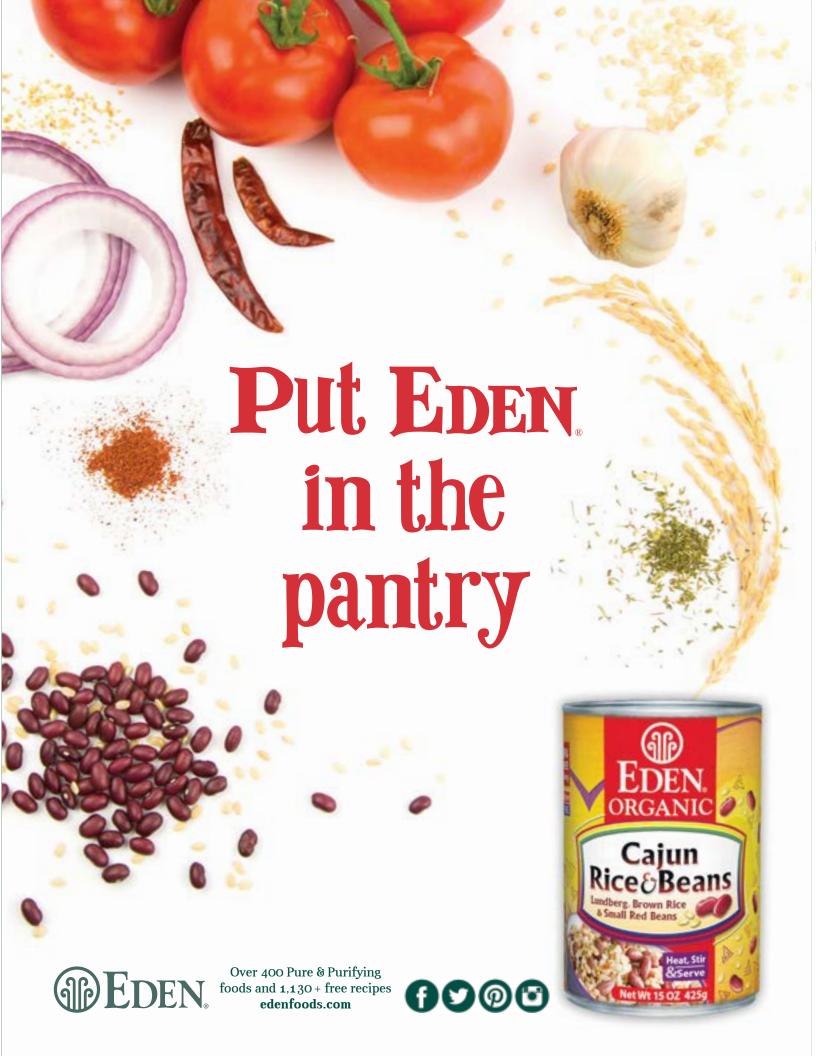
Every woman "needs" a bit of handmade farmgirl cuteness peeking out from underneath her aprons, skirts, dresses, and pinafores. Or for that matter, to wear alone, as is! Sisters, don't be late to rate "looney" by showing up in a pair of our Raising Jane vintage-style underoos for that romantic rebel-Jane-lacy look or your practical-Jane-doing-laundry look, or even better, the Jane-flower-farmer look.

Inventing a pattern for our Sister Loonies took us two months. Why? We wanted a fitted elastic back, just big enough to easily get them on and off, but not so big they made your big bigger, if you know what we mean. We also wanted the front of them to be flat and ungathered. In other words, flattering. Who wants a front that's poofy? Made from 100% cotton with a generous organic cotton voile ruffle, we've sized these for every body type we can think of, from XS to 3XL, so there's no excuse not to join the Sister Loonies movement.









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





GRAPHIC DESIGNER (SISTER #4)

Quite often, I find myself browsing Etsy just to look at all the new handmade items. I'm always inspired by the amount of creativity. My favorite shop that I found recently is SAS Creative on Etsy. I can't get enough of their beautiful papercut designs. One of my favorite things about SAS Creative is that most of their designs are downloadable, so you can actually print and cut them out yourself.

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









Index Available!

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

CLICK HERE to read back issues.

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

Farmgirls Unite!

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

Upcoming Events:

Mitten Kitten Glampouts, MI, August 7-10, 2015 (see p. 58)

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

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

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











RaisingJane.org

daily entries fresh from the farm















August Sister



50% OFF MaryJane's Fabric Collections

My newest line of fabric from MODA, "Once Upon a Chicken," will be arriving any day now.

In order to make room, we're clearing out my older fabric lines by cutting their cost in half. That means that you can pick up any in-stock Milk Cow Kitchen, Glamping, or Farmgirl Collection fabric from my website for half price!

Now is the perfect time to add to your collection, pick up the yardage to finish that quilt for your family's newest arrival, or (my personal favorite) make an apron or seven!



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on any order over \$50

(U.S./Domestic orders only)

hood special



In order to receive your 50% discount on fabric, you'll need to either call or e-mail Brian.

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



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Susan Odom 231-271-1131 www.hillsidehomestead.com

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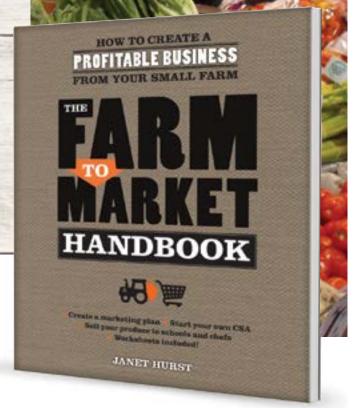
TRANSFORM **YOUR PAST**

How to create a profitable business from your small farm By Janet Hurst

What if you could turn that Do-It-Yourself hobby into a long-term source of regular income? Nurturing a healthy harvest is only half the battle-what you really need to know is how to create a successful and sustainable business. In The Farm to Market Handbook, veteran dairygoat farmer Janet Hurst combines her deep knowledge of farming life and farmers' markets with her hard-won experience turning farm products into a living wage.

THIS BOOK FEATURES:

- 🛨 a realistic marketing plan
- ★ a breakdown of the food laws and regulations and offers
- ★ insider tips on how to be a sound businessperson







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Farmgirl Sisterhood Share in the Fun!

Farmgirl Chatter

What are farmgirls chatting about?

Check it out at The Farmgirl Connection link here!

Farmgirl Calendar

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!

0440040400400

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.

Farmgirl Chatter

Across the Fence: Score! Ironing board. Submitted by texdane

I have wanted to get a wooden ironing board forever! I really wanted one after first becoming a farmgirl and seeing one pictured in MJ's book. I was so disappointed when I couldn't find one anywhere, not even new.

continued ...





Today on a Facebook tag sale, someone posted an antique wooden ironing board. I snagged it. She only wanted \$5 for it! It was her mother's and she didn't want it, and it is mint! Looks like no one ever used it. It's solid and heavy, but not too heavy that I can't move it. I can't stand those flimsy metal ones, and the small tabletop ironing board I have on my counter in my laundry room is too small sometimes. I think it looks cute standing up against the wall when I am not using it.

Oh, the things I can do with it! Inside and outside!

Don't you love it when you find something like that? Share your story here.

Across the Fence: Our outdoor sink. Submitted by naturemaiden

I wanted to share what my husband made for me last year ... it's an old barrel that he brought home from work, along with an insert. He used an old pump to rig a hose, too. I recently painted some daisies on the barrel. (I've taken up painting as my new thing, but I'm still real new at it and I dont know many techniques, yet). Take a look **here**.

Cleaning Up: Hardwood floor cleaner. Submitted by quiltee

I live in a 112 year old farmhouse with hardwood floors. I can't seem to get the floors clean without streaking. What floor cleaners do you use? Do you make your own solutions? Give your advice **here**.

continued ...



continued ...

Farm Kitchen: Busy in the kitchen. Submitted by naturemaiden

I've been busy harvesting and drying herbs and canning dilly beans and jam. I'd say by weeks end, I'll be picking zucchini, and soon after, tomatoes. The garden is exploding, which is so exciting. I'd like to be around more, but it seems as if I'm doing 100 things a day, LOL.

I put up 14 jars of blueberry jam today (1 jar broke in the canner).

AND when I get done with those things, I have more sewing machines to work on. I feel dizzy, LOL.

What is everyone else up to? Share your story here.

Farm Kitchen: Flavored homemade marshmallows. Submitted by CindyG

Hello Farmgirls,

Has anyone ever made FLAVORED homemade marshmallows? I made some fabulous vanilla ones with ChillOver Powder, and I am curious to learn about anyone's successes or failures with funky flavored varieties?

A website selling gourmet marshmallows has a Bailey's Irish Cream selection. Can you imagine that on an adult s'more?!

So I'd love to hear what worked, what didn't work, and any comments on your favorite yummy flavors of marshmallows. Give your advice **here**.

Garden Gate: Tomatoes splitting. Submitted by beachymom Why are my Roma tomatoes splitting? They still taste good, I just hate losing part of almost every one. Anybody know why? Share your advice **here**.

Garden Gate: Garden adventures. Submitted by naturemaiden

I am having a blast in the garden. I got 2 new tools for my birthday 2 days ago from Lee Valley, from my sons. A fork and shovel ... yes that kinda thing excites me, LOL.

Anyway, my husband and I have put more effort into the garden this year ... we've applied cow manure, greensand, and I apply spray and grow every 1.5 weeks. I have so many blossoms on my plants, it's crazy. Share your experience **here**.



August 2015



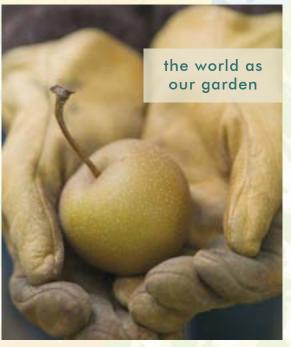
Garden Gate: Cucumbers for dummies. Submitted by Song Sparrow

I took a couple of first tentative steps into the world of gardening and planted tomatoes and pickling cucumbers in pots. Low and behold, they are starting to produce! How do I know when the cucumbers ready to pick? I only have one so far, but I want to be prepared! :) Thanks! Give your advice **here**.





GirlGab.com



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







Find MaryJane's farmgirl bloggers—city, rural, suburban, ranch, mountain, and beach—at GirlGab.com. You'll also find daily posts from 130 (and counting) sister blogs.







farmgirl pets

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STABILIZED WHIPPED CREAM

PREP TIME: 10 MINUTES, PLUS 2 HOURS CHILLING COOK TIME: 8 MINUTES MAKES: 4 CUPS

21/4 cups cream, divided

- ½ t vanilla
- ½ cup honey
- 1/4 cup water
- 11/4 t MaryJane's ChillOver Powder
- 1. Add 2 cups cream and the vanilla to a medium bowl or stand mixer; set aside.
- 2. Bring honey and water to a simmer in a small saucepan over medium heat; slowly sprinkle in ChillOver Powder and continue to simmer for 3 minutes, stirring constantly. Remove from heat and whisk in remaining cream.
- 3. Begin whipping cream. Add honey mixture just before soft peaks form, then continue to whip into stiff peaks.
- 4. Pipe cream onto your baked goods and refrigerate for 2 hours to set.



Looks like gelatin. Tastes like gelatin. But it isn't. It's better!

My innovative ChillOver® Powder is for all the people who grew up loving gelatin desserts but gave up on them, knowing their animal origin. It sets up in half the time gelatin does. It seals in flavors more quickly. And it doesn't melt at room temperature. Once you try it, you'll never go back!

To order, call 888-750-6004 or go to MaryJanesFarm.org







* You'll find several jam recipes using our ChillOver Powder in the magazine section of our website: MaryJanesFarm.org/ Recipes-Patterns-Instructions





MARYJANESFARM

Here's a delicious way to help MaryJanesFarm 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.



one
3-lb
bulk box
for you

two
single-serve
pouches
for

Team Rubicon



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.

Product of USA

EcoPouch® Packaging





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





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*.





OUTDOOR TIN SIGNS

by artist Sarah Hudock

PO Box 172, Newfane, Vermont 05345





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 6,571 (and counting), we've earned an amazing number of Merit Badges so far—9,327 total! We've recently started alerting earned Badges daily on our MaryJanesFarm **Facebook** page. We started out alerting just the expert-level earners, but decided recently to alert all levels AND add photos if you include them. We're just so durn proud! Can you hear the clucking?

My blog, **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 glampifying for International Glamping Weekend can be found **here**, at its Facebook fan page.

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









Exclusive for Sisters!

Sisterhood Necklace

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



Hello Elaine!

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

Thank you again, Mary Bronson



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

kindness counts,



August 2015

I shabby apple



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a return to what dresses were always meant to be



Merit Badge Awardees

Becca Killion: #6063

Beginner badge: Cleaning Up / Recycling Beginner badge: Cleaning Up / Shopping Green Beginner badge: Cleaning Up / Water Conservation Beginner badge: Farm Kitchen / Get it Together Intermediate badge: Cleaning Up / Recycling

Caitlin Hargett: crazydogmom #6460 Beginner badge: Cleaning Up / Recycling

Beginner badge: Garden Gate / Gaining Ground

Cassidi Shingleton: Farmchica2 #6478

Beginner badge: Each Other / Languages/Culture Intermediate badge: Each Other / Languages/Culture

Cheryl Villebrun: Tapestry #353

Beginner badge: Stitching & Crafting / Knitting Beginner badge: Outpost / Speak for the Trees Intermediate badge: Outpost / Speak for the Trees

Cindy Kinion: Aussie Chick #6058

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

Corine Runnion: #6367

Beginner badge: Cleaning Up / Shopping Green Beginner badge: Each Other / Greatest Generation Beginner badge: Farm Kitchen / Icing on the Cake Beginner badge: Make it Easy / Let's Get Physical Intermediate badge: Farm Kitchen / Icing on the Cake Intermediate badge: Make it Easy / Let's Get Physical

Jennifer Follestad: #6468

Beginner badge: Make it Easy / In the Garden Beginner badge: Outpost / Woman at Arms





Katie Wright: glamping grandma #5600

Beginner badge: Each Other / Blogging Beginner badge: Garden Gate / Herbs Beginner badge: Make it Easy / Relaxation Intermediate badge: Each Other / Blogging Intermediate badge: Garden Gate / Herbs Intermediate badge: Make it Easy / Relaxation

Expert badge: Each Other / Blogging Expert badge: Garden Gate / Herbs Expert badge: Make it Easy / Relaxation

Kris Sievert: kesinmn #6020

Beginner badge: Farm Kitchen / Cheesemaking Beginner badge: Garden Gate / Rootin Tootin Intermediate badge: Cleaning Up / Recycling

Miranda Strickland: Missus Miranda #3535

Beginner badge: Make it Easy / Grease Chicks Intermediate badge: Make it Easy / Grease Chicks Expert badge: Make it Easy / Grease Chicks

Rachel Cotney: BeautifulBibliophile #6448

Beginner badge: Stitching & Crafting / Sew Wonderful

Rebecca White: Beccalou2 #6430

Beginner badge: Stitching & Crafting / Aprons

Intermediate badge: Stitching & Crafting / Sew Wonderful

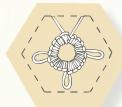
Ruth Ann Kutemeier: Ruthie218 #4072

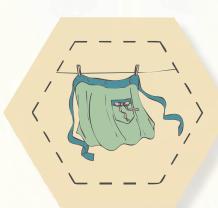
Beginner badge: Cleaning Up / Recycling Intermediate badge: Cleaning Up / Recycling Expert badge: Cleaning Up / Recycling

Sara Knight: YellowRose #6034

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







continued ...



continued ...

Shannon Hudson: hudsonsinaf #5349

Beginner badge: Garden Gate / Gaining Ground Beginner badge: Garden Gate / Heirlooms Forever Intermediate badge: Garden Gate / Heirlooms Forever Expert badge: Garden Gate / Heirlooms Forever

Sherrilyn Askew: Sherri #1350

Legend: Sharpshooter

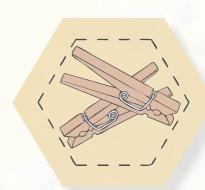
Expert badge: Garden Gate / Rootin' Tootin'

Terry Steinmetz: teryouth54 #3600

Beginner badge: Cleaning Up / My Fair Farmgirl
Beginner badge: Garden Gate / Rootin' Tootin'
Beginner badge: Make it Easy / Make it Pretty
Beginner badge: Outpost / Speak for the Trees
Intermediate badge: Cleaning Up / My Fair Farmgirl
Intermediate badge: Outpost / Disconnect to Reconnect
Intermediate badge: Stitching & Crafting / Aprons
Expert badge: Outpost / Disconnect to Reconnect

Vera-Ellen Turner: Vera-Ellen #1477

Beginner badge: Stitching & Crafting / Aprons











Farmerettes & Young Cultivators

Merit Badge Awardees

Abigail Beauchene: Young Cultivator of Jackie Beauchene #6270

Beginner badge: Garden Gate / Get Buggy

Beginner badge: Garden Gate / Green Thumb Kids

Beginner badge: Garden Gate / Bloom Where You're Planted

Beginner badge: Make it Easy / Rethink Your Space

Beginner badge: Stitching & Crafting / Toys Intermediate badge: Garden Gate / Get Buggy

Intermediate badge: Garden Gate / Bloom Where You're Planted

Intermediate badge: Make it Easy / Rethink Your Space

Intermediate badge: Stitching & Crafting / Toys Expert badge: Garden Gate / Get Buggy

Expert badge: Garden Gate / Bloom Where You're Planted

Expert badge: Make it Easy / Rethink Your Space

Expert badge: Stitching & Crafting / Toys

Addison Gomez: Young Cultivator of Heidi Bragg #6211 Beginner badge: Each Other / Community Service Beginner badge: Farm Kitchen / Icing on the Cake Intermediate badge: Farm Kitchen / Icing on the Cake Expert badge: Farm Kitchen / Icing on the Cake

Maile Drinen: Young Cultivator of Leah Drinen #6220 Beginner badge: Make it Easy / Do Your Eyes Light Up? Intermediate badge: Make it Easy / Do Your Eyes Light Up? Expert badge: Make it Easy / Do Your Eyes Light Up?

Tabitha Korab: Young Cultivator of Jackie Beauchene #6270

Beginner badge: Garden Gate / Get Buggy

Beginner badge: Garden Gate / Green Thumb Kids

Beginner badge: Garden Gate / Bloom Where You're Planted

Beginner badge: Make it Easy / Rethink Your Space

Beginner badge: Stitching & Crafting / Toys

Intermediate badge: Garden Gate / Get Buggy

Intermediate badge: Garden Gate / Bloom Where You're Planted

Intermediate badge: Make it Easy / Rethink Your Space

Intermediate badge: Stitching & Crafting / Toys

Expert badge: Garden Gate / Get Buggy

Expert badge: Garden Gate / Bloom Where You're Planted

Expert badge: Make it Easy / Rethink Your Space

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.









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Young Cultivators Group

Young Cultivators

This month, our young cultivators concentrated on gardening. They planted vegetables and learned how to take care of them by watering and weeding. They specifically learned all about carrots. While they were working, they got to eat some of the delicious carrots they'd just plucked from the greenhouse.





continued ...



Farmerettes & Young Cultivators

continued ...









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.





AVAILADIC NOW on a Newsstand Near You

Our Aug/Sept issue (The Experiment) hit newsstands on July 14. In it, you'll find lots of recipes—from ice-cream sundae toppings to unique flavor pairings; make colorful fabric coasters; get ideas for camping like a girl; learn to fashion a simple swing from barrel staves; organize a food swap; discover gel-plate printing; and more. Don't risk missing *MaryJanesFarm* magazine on newsstands. Subscribe **here**!





Even though I live on a farm, I have days when I like convenience food.

Fast food that isn't junk

Food that's organic and tastes fantastic. Even though it's not fresh from the farm, it's made from foods that are.

On nights when you don't have the energy to even chop up some veggies (you know those nights),

I'm really there for you.

All you need is one of my instant Pouch Cook meals. Simply add boiling water directly to the stand-up package, fold the top down, and wait a few minutes. No need to be a hiker, no backpacks ... pure farmgirl. Most of my Farmhouse meals contain two standard servings, and they're unlike anything you've ever tasted. I promise. It's that good!

66 My family LOVES your instant organic meals! I enjoy the Couscous & Lentil Curry, my husband loves your Alfredo Pasta with the Garlic Pesto Fry Bread, the kids are wild about Chilimac, and we all love the skillet-bake Brownies! Thank you, MaryJane! • • Annie, Colorado







F@LKWEAR°



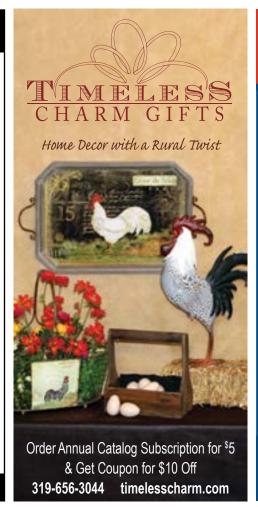
#254 - SWING COAT

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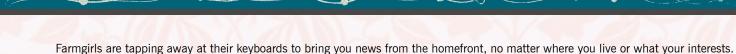
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IVICET OUI BLOSSEIS Being a farmgirl isn't where you live, but how you live!



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). 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 lawver who has worked in both criminal defense and prosecution, and she has been a judge, a business woman, and a stay-athome 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 newfangled ingredients.

suburban FARMGIRL



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

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

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 yardsale furniture into 'Painted Ladies'! I'm passionate about living a creative life and encouraging others to 'Make Each Day their Masterpiece."

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

Moisturizing Lotion

August has to be one of the most crazy, jam-packed, busy months. For us, we are squeezing every little bit of summer into our daily lives. For one thing, it's back to school at the end of the month, and once that happens, it's full steam ahead! No more lazy, hazy summer days. Until then, we are squeezing every bit out of summer: gardening, harvesting, canning, swimming, and going to the beach. Even though it's not winter, skin can still get uncomfortable from frequent exposure to sun and water. Skin still needs moisture.

The last thing I want to do is to feel sticky in hot, humid weather from a heavy lotion or cream. I also don't want anything with too heavy a scent, since I am outside so much. I don't need to draw the attention of every wasp and mosquito!

That's why I'm loving the brand-new **Air Powered Continuous Spray Air Kiss 2-in-1 Light Moisturizing Lotion by Kiss My Face**. Formulated with good things like sunflower-seed oil, glycerin, sage-leaf extract, and aloe vera, the spray lotion is light yet effective. The genius is in the air-powered, eco-friendly spray that delivers a quick, even, light, and refreshing emollient lotion spray from any angle, even if you turn the bottle upside down. Nothing could be easier!

It's also a quick product to use, a real time saver in the morning or before bed when I am dog-tired after a long day. The light moisture quickly goes into my skin, leaving behind just softness without stickiness or oiliness that will cling to clothes or sheets.

My daughter is now officially a teenager, wanting more beauty and cosmetic products. This offers the cool, quick convenience like major conventional brands, but without the long list of weird lab ingredients. It's also a quick snap to use before heading off to school. Air Powered Continuous Spray Air Kiss 2-in-1 Light Moisturizing Lotion by Kiss My Face has no parabens, phthalates, sodium lauryl sulfates or sulfites, artificial fragrances, or colors. It's also vegan and

cruelty-free, and when it's empty, the can goes right into the recycling.

My daughter likes the MMM ... Tropical Coconut with a very light hint of coconut scent, while I prefer the Fragrance Free Olive & Aloe for sensitive skin. Lavender Shea is also available. Priced at around \$9.99, I picked ours up at our local Walgreens, or find online at **KissMyFace.com**.









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Our Aug/Sept issue (The Experiment) hit newsstands on July 14. In it, you'll find lots of recipes—from ice-cream sundae toppings to unique flavor pairings; make colorful fabric coasters; get ideas for camping like a girl; learn to fashion a simple swing from barrel staves; organize a food swap; discover gel-plate printing; and more.

Click here to subscribe to MaryJanesFarm magazine.

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

August

Sisterhood

Special!

MaryJanesFarm Calendar

Our **2015** calendar is still available. Each month's top page features a full-color image from our farm and each calendar page includes dates, holidays, inspirational sayings, lunar phases, and fabulous farmgirl culture. This is a Project F.A.R.M. (First-class American Rural Made) product. All 26 pages are printed here at the farm on 8 1/2" x 11" card stock and are bound with black spiral wire, unfolding to 11" x 17".

Current Holidays:

 $\hbox{August 1} \sim \hbox{National Girlfriends' Day}$

August 2 ~ Friendship Day, Sisters' Day

August 3 ~ National Watermelon Day

August 6 ~ Wiggle Your Toes Day

August 8 ~ Happiness Happens Day

August 9 ~ Book Lovers' Day

August 10 ~ National S'mores Day

August 11 ~ Son & Daughter Day

August 15 ~ National Relaxation Day

August 17 ~ National Thrift Shop Day

August $19 \sim \text{World Humanitarian Day}$

August 25 ~ Kiss & Make Up Day

August 26 ~ Women's Equality Day

August 29 ~ More Herbs, Less Salt Day

Magazine "Goodies" on the MJF Website

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



6,571 Sisterhood members and9,327 Merit Badges earned —growing stronger every day!