

SEPTEMBER 22 - 23, 2021

# BAYFIELD FOODS CSA

Community Supported Agriculture



## Our Year at the Creamery

**FRED & KELLY FAYE - HAPPY HOLLOW CREAMERY**

Hello Everyone from Happy Hollow Creamery -

After a tumultuous 2020, 2021 was not quite the return to "normal" we had all hoped for. Nevertheless, it has been a pretty good year.

For our farm here in the middle of the Bayfield Peninsula, it has been the driest year since we started farming in 2008. Rainfall amounts vary quite a bit even locally. I think there were times when a half inch of rain fell 20 miles away while we stayed dry. Just Monday night we received 2 inches of rain which was about twice as much as the next biggest storm three months ago. The grass grew well here in the spring. The pasture looked beautiful in early June. After that, as the animals ate it down, little or nothing grew back. In addition to our dairy sheep flock we keep a herd of beef cows. We make hay on about 60 acres to feed the beef herd during the winter. This

year we got about 30% of the hay yield that we would get on a normal year. At this point we're looking for some hay to buy and plan to sell a few extra cows as soon as we can.

We've had three part-time workers helping us this season. Matt, who has helped us for four different seasons now, is an experienced sheep milker. He also moves fence and takes care of all the livestock as needed. As it turns out Matt can stack a load of hay in a hurry! Arron, who began helping us a year ago, started as a cheesemaking apprentice and has since earned a WI cheesemaker's license. He has been making my hard cheeses (Haystack Jack and Settlement Stash), as well as selling at the Duluth Farmer's Market. If you notice that these cheeses are tasting better than they used to, you can thank Arron. Laura, who started with us this spring, has been milking the sheep as well as cutting, packaging and delivering cheese, and filling in at the Bayfield Farmer's Market. If the sheep have given more milk this season it could be because Laura has milked



**Milking ewes clean up around the yard.**



**Memphis all tacked up for a conditioning ride.**



**Dandelion Addiction ripened to perfection!**

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them so carefully and literally thanked each of them for their milk!

As you'd expect, it's difficult for farm families to take time off during the busy summer months. We normally spend the 4th of July baling hay, and we work all weekend when the employees have their time off. However, this summer with the good help that we have had, we were able to take some time. We made it to my sister's wedding in June. Kelly took the boys camping for a few days. I was actually able to get away three times this month and last to go on an endurance ride with my horse! I have a 5-yr.-old Spanish Mustang named Memphis. Spanish Mustangs are known for their hardiness, intelligence and stamina. Memphis and I have done 3 different 25 mile "Limited Endurance" rides now. We've essentially come in last all three times (even won the Turtle prize for the last horse to get a completion at one race). This is new for both of us and they say it takes three years for a horse to build it's leg muscles to be a competitor. We plan to keep at it as long as we can find the time.

Once again, I hope you're enjoying the cheese. We only made two batches of Mozzarella this year and I put most of it in the Cheese Boxes. Thanks again for buying our cheese, and thanks to all of you who have supported our CSA and other programs. Best of the rest of the year to all of you, keep your fingers crossed for normal "normal" in 2022 and most of all -- let that cheese warm up to room temperature before you eat it! (Maybe with the exception of the Ewe Rascal Ewe.)

## Roasted Squash topped with Ewe Rascal Ewe & Cranberries

### INGREDIENTS:

- 1 butternut squash, sliced crosswise into 6 rounds
- 1 T olive oil
- Kosher salt and freshly ground black pepper
- 2 c. fresh cranberries
- 1/2 c. pure maple syrup
- 2 T fresh orange juice
- 2 t chopped fresh rosemary
- 4 oz. Ewe Rascal Ewe, at room temperature
- 1/4 c. heavy cream
- 1/3 c. roasted and salted pepitas

### INSTRUCTIONS:

1. Preheat oven to 425°F. Toss together squash and oil on a rimmed baking sheet. Season with salt and pepper. Roast, turning once, until golden brown and tender, 25 to 30 minutes.
2. Combine cranberries, maple syrup, orange juice, and rosemary in a medium saucepan. Simmer over medium heat until cranberries begin to pop, 10 to 12 minutes.
3. Stir together goat cheese and heavy cream in a bowl until smooth. Season with salt and pepper.
4. Serve squash topped with cheese mixture, cranberries, and pepitas.

