

JUNE 16-17, 2021

# BAYFIELD FOODS CSA

Community Supported Agriculture



## A Cooperative - Behind the Scenes

### **MISSY KRIFT - BAYFIELD FOODS STAFF**

We are proud of the stellar group of farms and food producers that belong to our cooperative. We are also proud of the stellar staff that does a ton of work behind the scenes to keep our co-op running as smoothly as possible. This newsletter is dedicated to them!

The role of our General Manager is filled by Brian Clements, a veggie farmer at Northcroft Farm. (Also featured in last week's newsletter). Brian began Northcroft in 2009 and joined Bayfield Foods in 2016. He became president of the Bayfield Foods board in 2019 and became the GM in 2021. Brian organizes the staff and is the liaison between the staff and the co-op board. Brian's favorite part of working in agriculture is "experimenting with growing new things."

Next up is our CSA Manager, Karra Prudhomme. Karra began as manager in 2020 and spends a lot of time organizing to ensure seamless transactions during CSA ordering, billing and delivery. She also coordinates the quantity of items that are available from each of our farms and food producers to try to maximize available products as much as possible. Much of the work Karra does is behind the scenes, yet completely indispensable. In addition to this, Karra is the Production Manager at Bayfield Apple Company and has been since 2017. When Karra isn't working in agriculture, she enjoys exploring the outdoors with her family. Her favorite part of working in local foods is "helping members & producers connect!"

Jack Kaster is our Wholesale Outreach Specialist and works with many wholesale customers in Duluth, the Chequamegon Bay and northern Wisconsin. Many of you may recognize Jack's friendly face during CSA pick-ups, as he has been our CSA driver since 2018. After graduating from Northland College in 2017 with a degree in Sustainable Community Development, Jack has worked to grow the local food and agriculture world in the Chequamegon Bay region. Jack has worked at the beautiful farm-to-table restaurant, Freehands Farm, and also spent two seasons at Blue Vista Farm, as their Field Manager. Jack

loves to camp, fish and hike when he isn't working. His favorite part of working for Bayfield Foods is, "my daily work hours are invested towards sustaining a stable local food economy. People need to eat and buying local food is a good way to create and support local jobs like mine. While our producers do the real leg work, I consider it a privilege to deliver their products to all of our customers."

Laura Ashenbrener (pictured on page 1) is our Wholesale Billing Manager, Farm to Doorstep Coordinator and CSA delivery driver. Laura also has a farm of her own, So Below Farm in Ashland, which she runs with her husband. So Below Farm specializes in grass-fed beef, pork, chicken, lamb and goat. In the few moments she has between running her farm and running programs for Bayfield Foods, Laura enjoys spending time outdoors with her husband and daughter. Laura loves the local food community and all the new relationships that she has made by being part of it.

And for me - I'm Missy Krift and have been on the Bayfield Foods staff since 2013 when I began our Wholesale program. I was the Wholesale and Farm to Doorstep manager until March of this year, when I switched positions in the co-op and am now focusing on marketing, including the production of this weekly newsletter! Since 2013, I spent several years working as a manager at the Bayfield Apple Company and also enjoyed one summer of learning about and growing flowers with Melissa at Wild Hollow Farm. I love working in agriculture and coming from a long line of farmers, I think it must be in my blood! When I'm not working, I love spending time camping, hiking or being at the beach with my husband and two daughters. My favorite part of working in a local food system is the community it creates and how being a part of this community enriches all of our lives.

We are sincerely thankful for your support of our cooperative. YOU keep our farms growing, our food producers creating and our staff hard at work. I speak for us all when I say it is a true privilege to provide you with local food!

With gratitude,  
Missy, Brian, Karra, Jack & Laura



Karra & her sweet family.



Jack at CSA pickup.



Missy and her two girls enjoying a walk.

## Herbed Hazelnut Whitefish

- 2 cleaned, fresh whitefish fillets
- 2 T. butter
- 2 T. chopped sage
- ¼ c. chopped & toasted hazelnuts
- Salt and pepper
- Fresh lemon squeeze

1. Preheat the oven to 375F. If necessary, rinse the fish in ice-cold water and pat dry with paper towels. Lightly grease a cookie sheet. Lay the fish on the cookie sheet and sprinkle with salt and pepper. Bake the fish about 10-15 minutes or until the flesh is opaque and tender.
2. Meanwhile, melt the butter. Just before the fish is done baking, add the sage to the butter, and a squeeze of fresh lemon juice. Spoon the butter and sage over the fish and sprinkle hazelnuts on top.
3. To toast hazelnuts roughly chop, place on baking sheet for 10 minutes in the oven at 175 degrees.

