

MAY 18 - 19, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Our History: A Family Affair

THE HAUSER FAMILY - HAUSER'S SUPERIOR VIEW FARMS

In 1908, a Swiss American family named Hauser settled in Bayfield. John Hauser was a gifted horticulturist who grew strawberries and prize-winning potatoes. When the embargo on seeds from Europe began in 1912, he saw this as a great opportunity to grow and sell perennial flowers and strawflowers. Even today, Hauser's Superior View Farms is a large producer of northern field-grown perennials. We ship all over the United States every spring and fall. In 2016, the acquisition of two 30' x 150' greenhouses & associated buildings was the beginning of Hauser's wholesale annual operation serving garden centers & greenhouses around the area each spring with quality bedding plants.

In 1928, in the depth of the great depression, the first apple orchard became a way to make extra income for John's family. A few years later, he acquired the famous original "Knight" orchard

whose Dudley apples still produce today. Hauser's now grows it's very own apple variety —Hauser's Merlot!

John passed the farm on to son Dawson and wife Opal. Dawson did the same to son Jim Sr. and wife Marilyn. In 2001, 4th generation Jim Jr. (Fritz) and wife Ellen became owners, and in 2022, 5th generation, Dane became owner. Dane, his Dad Fritz, and Grandpa Jim work side by side daily to operate the farm.

Hauser's also grows its own small fruits like cherries and blueberries. The orchard is one of the only tart/pie cherry producers in the region. With the growth of the berry production, Marilyn began the "Red Barn" jam kitchen in 1988. Today, Marilyn's daughter Cheri and daughter-in-law Ellen produce delectable delights including raspberry, blackberry, blueberry, strawberry, and cherry jams and jellies and apple butter just to name a few! Every thing from our kitchen is homemade, locally grown, and state approved.

If it's fresh cider you're after, Hauser's presses its own cider each fall. Our cider is non-pasteurized letting the true, all-natural flavor of the orchard come through in each batch. In 2018, the farm's first hard cider was produced by 5th generation Dane & Becca and was born!

Throughout all the seasons, you'll see multiple generations of Hauser's (and honorary Hauser's) working the perennial fields, greenhouses, berry patches, cider room, orchards, kitchen, and store. All in an effort to carry on the heritage of the Hauser Bayfield farming tradition for many generations to come!

FRONT PAGE: Dane, Jim Sr. and Jim Jr. (Fritz) Hauser pose for a photo in their lush greenhouse.



Annual flowers and Apfelhaus hard cider - just a couple of the goodies you can find at Hauser's.



A beautiful branch of Cortland apples at the farm.



Multiple generations of the Hauser's crew - everyone helps out!



At Hauser's Farm, you can visit our historic barn. Built in the early 1920's of western fir, the barn was purchased by mail order from Sears, Roebuck & Co. It was shipped by train, hauled up the hill from Bayfield by horse-drawn wagons, and assembled by local carpenters. The catalog list price for the barn at that time was approximately \$800.

Until the 1950's the barn housed purebred Golden Gurnsey cows. Presently the bottom floor is used to pack perennial flowers for shipping every spring and fall and as our retail store May through October. It also has been the place of many Hauser family get-togethers throughout the years!

In the hayloft, you will find a unique overlook 600' above lake level, providing a panoramic view of Lake Superior, the Apostle Islands, and parts of upper Michigan. Bring your camera and binoculars—discover why we are well known for our SUPERIOR VIEW!

While visiting our hayloft, peruse Jim's miniature tractor collection, can collection, hat collection, and an assortment of other farm relics and antiques.

Raspberry Hazelnut Tart

INGREDIENTS:

CRUST:

- 1 1/2 cups flour
- 1/2 cup powdered sugar
- 1 1/2 sticks butter, cut into large cubes

FILLING:

- 3/4 cup chopped hazelnuts
- 10 ounces fresh or frozen raspberries (do not defrost if frozen)
- 2 eggs
- 3/4 cup white granulated sugar
- 1/4 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla

INSTRUCTIONS:

- Make the crust: Place the crust ingredients—flour, powdered sugar, and butter—in a blender or food processor. Process until a dough forms, about 30 seconds to a minute.
- Lightly grease the inside of a 9 to 10 inch wide, 1 inch high, tart pan with a little butter. Place the dough in the tart pan. Use your fingers to spread the dough and press it evenly all over the inside of the tart pan. Place in the freezer and freeze for one hour or longer.
- Pre-bake the crust in a 350°F oven for 25 minutes. Remove from the oven and let cool for 15 minutes.
- Heat the oven again to 350F. Place the chopped hazelnuts in the crust in the tart pan and spread evenly over the bottom. Place the fresh or frozen raspberries on top of the hazelnuts and spread in an even layer.
- Beat together the remaining filling ingredients—eggs, sugar, flour, baking powder, salt, vanilla—until smooth.
- Pour the egg mixture over the raspberries and hazelnuts in the crust.
- Bake for 40 minutes, or until the top is nicely browned all over and the filling has set. Let cool to room temperature to serve.