

SEPTEMBER 7 - 8, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



A New Season at Spirit Creek Farm

ANDREW/JENNIFER SAUTER-SARGENT & ADAM KEMP/RICK DALEN - SPIRIT CREEK FARM

Dear CSA-ers,

Spirit Creek Farm has been in business for more than 15 years at this point. With the many changes happening in this world, Jennifer and I have decided to sell Spirit Creek Farm. Luckily we have found some wonderful people to buy our business and continue its operation. Rick Dalen from Northern Harvest Farm and Adam Kemp from Uff-Da Organics have purchased Spirit Creek Farm and will continue making fermented vegetables. We have known Rick and Adam for more than 10 years and have been buying cabbage and other vegetables from them for that whole time. So the good news is that you will be able to get Spirit Creek Farm products made from the same ingredients. The only difference will be that the fermented vegetables will be made at a different location. We look forward to helping them with the transition. It has been a great adventure making fermented vegetables for you all. Thank you for being great customers. We love you all!

Jennifer and Andrew Sauter Sargent

Hello Everyone!

Like you all, we've been big fans of Spirit Creek for years. As growers, we've seldom come across a business that does so much for local farmers. As eaters, Spirit Creek ferments have become a staple at our tables. They are simple in ingredients yet complex in flavor, good for you, and frankly a little addictive! Andrew and Jennifer have built something very special, and our two families are humbled and excited at the opportunity to steward the next phase of Spirit Creek Farm. We hope to capture some of that same magic and continue the good work the Sauter-Sargents started. Thanks so much and we look forward to feeding you all!

Adam Kemp and Rick Dalen



Reuben Dip

INGREDIENTS:

- 8 oz. thinly sliced deli corned beef, finely chopped
- 1 package (8 ounces) cream cheese, cubed
- 8 ounces Spirit Creek sauerkraut, drained
- 1 cup sour cream
- 1 cup shredded Swiss cheese
- Rye bread or crackers

INSTRUCTIONS:

In a 1-1/2-qt. slow cooker, combine the first 5 ingredients. Cover and cook on low for 2 hours or until cheese is melted; stir until blended. Serve warm with bread or crackers.

Great
for game
day!

