
ANNOUNCING!!! SUMMER MARKET SCHEDULE

Nokomis Farmers Market – Wednesdays, 4-8 pm, Jun 21 - Sept

Northeast Minneapolis Farmers Market – Saturdays, 9-1 pm, May 20 - Aug

Baker Orchard – Fri, Sat, & Sundays, 10-5 pm, Labor Day – Nov.

On-farm sales of eggs & meats, sunup-sundown, daily

Support the Markets

April 17 - **Dine out for the Nokomis Market!**

May 20 – **5th Annual Foodie 4 Mile Race to the Market**

New Faces. Our farm family has grown. Our daughter, Daisy Eloise, joined us just as winter came to an end and, conveniently for farmer Chris, in between the evening and morning chores. He was able to catch his baby-girl and didn't miss a beat when it came to caring for the animals.



Grass Eaters. We have cattle on the farm!

Brown, spotted, big & small. These steers have been happily chewing hay in the corral while we wait for the pasture to reach 6" height. Soon they'll be grazing in the field. Look for premium grass-finished ground beef at our fall & winter markets.

Spring Chickens. The first group of Red

Ranger chicks has arrived. Once hardy enough, these meat birds will follow behind our cattle in the pasture. They love scratching apart

cow pies, eating grass and insects, and living outdoors - as chickens should. This lifestyle is what gives our chicken meat great flavor, golden skin, and a greater amount of vitamins and nutrients.

Oinkers. We have sold out of hog shares for the summer. We are hoping to open up sign-up for a fall group soon. Join the **waiting list** to reserve a spot.



2017 CHICKEN SHARES ~ [Click to Sign-up Online](#)

What's Up with Duck Eggs?

Last fall we welcomed a flock of Khaki Cambell ducklings to Johnson Family Pastures. Ducklings are some of the cutest and fastest growing animals that we raise. This winter they were housed in the “quack shack” and soon they’ll be grazing alongside our pigs.

In addition to foraging for pasture & insects, our ducks receive a mixture of non-GMO, soy-free grains to help them meet their nutritional needs.

These ducks lay **deliciously rich** and decadent eggs that are fantastic fried and do wonders when baked with. Here's a little duck egg know how:



- More **omega-3 & protein** than a chicken egg.
- Much **larger** than a chicken egg.
- **Excellent for baking** providing extra lift to breads, cakes, and Henry's favorite breakfast – PANCAKES!
- Fry on low-med heat as the whites have a greater tendency to turn rubbery.
- The shells can vary in color & may be speckled gray & green.
- Often safe to eat for those with chicken egg allergies.
- Shells are thicker and harder to crack which helps the eggs stay fresher longer.

