

Taking Some Time to Be Carefree

I was walking through the barn last Friday feeling the sort of exhaustion when lifting your leg to take another step seems like too much. This is our *busy* time of year - the kind of busy where we need twenty more hours in a day and our thoughts are always on what's next. It was with this feeling that I looked out towards the pasture to find farmers Chris and Henry sitting on buckets throwing apples to the pigs. It was so perfectly joyful, relaxing, and carefree – exactly what our family needed. I sat down to join them. Henry would take a bite of each apple – CRUNCH – before giving it a toss to the piggies.

We threw a full 80 pounds of apples to the pigs that night, and each day as a supplement to our feeding program. The apples come from the [Baker Orchard](#). We have a close relationship with Dan, John, and Jodi Baker – family and owners of the Orchard. They own the land we are farming and we are working at the orchard this fall.



If you take a day-trip to the Baker Orchard on a weekend day, you'll find Chris picking apples and Tamara working in the stand. Our JFP farm fresh products are for sale there too, alongside the orchard's gourmet apples, and cider. The orchard also offers an Art Gallery, Hiking Trails, Historic Barn, Peace garden, and more! I encourage you to stop out this fall. Maybe even for next weekend's [Baker Orchard Art Festival](#).

So what's new in the freezer & where can you find us?

- **WE HAVE PASTURED PORK FOR SALE!!!**
- [Nokomis Farmers Market](#) only two more markets left – 09/21 & 09/28
- **Baker Orchard** JFP products in the stand, now through Oct.
- **Neighborhood Roots Winter Farmers Markets** – 11/13, 01/28, 02/25, 03/25; 9:00 am -1:30 pm
- Visit us [on the Farm](#) - by appointment



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Skillet Pork Chops w/ Apples and Maple-Sage Butter

Adapted from Cook's Country. A fantastic fall recipe combining the aroma of sage w/ sweet maple syrup and rich butter to create a beautiful sauce for our favorite pork cut – chops.



Ingredients:

- 4 Tbl butter, softened, plus 1 tbl
- 2 Tbl maple syrup
- 1 Tbl fresh sage, minced
- Salt & pepper
- 4 pork chops (from JFP)
- 2 Haralson apples (from Baker Orchard), peeled, cored, & cut in ½" thick wedges
- 1 red onion (from JFP), halved & sliced thin
- 1 Tbl red wine vinegar

Instructions:

1. Combine softened butter, 1 Tbl syrup, sage, ¼ tsp salt, & ¼ tsp pepper in bowl.
2. Pat chops dry and season w/ salt & pepper. Melt 1 Tbl of butter in skillet on med. Cook chops until well browned (~4 min per side). Transfer to plate and cover with foil.
3. Add apples, onion, and ¼ tsp of salt to the skillet. Cook covered over med heat until softened (~6 min.). Stir in vinegar and remaining 1 Tbl of syrup and cook uncovered until apples start to brown (~2-4 min.)
4. Stir any pork juice on the platter into the apple mixture. Spoon apples around the chops. Place dollops of maple-sage butter on top of chops.
5. Serve and Enjoy.

