

**From:** Ruegsegger Farms (krfarms@tds.net)  
**To:** bill@lubingcreative.com;  
**Date:** Wed, May 5, 2010 12:56:00 AM  
**Cc:**  
**Subject:** Ruegsegger Farms: Time for Planting!



**May 2010**

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*(left to right) Ken, Sherrie, daughter Becky (Byrnes) and a customer at the Isthmus Green Day, held on April 17, 2010) --Photo by Bill Lubing*

**Good morning friends,**

It's the time of the year when there is so much rejuvenation and growth at the farm.

### **Animals**

Currently we have about **40 baby calves**. This is truly what we wait for every year. Yesterday, Sherrie stated that our fields look more like a nursery than pastures!

Our **new mother sow** is ready to have baby pigs.

We have **100 more bronze turkeys** (do you realize that Thanksgiving is only seven months away?!). We continue to receive Thanksgiving turkey orders every week.

We are starting **200 meat chickens** every month for your table. We offer them whole, cut up, halves, wings, thighs, legs, leg quarters, split breasts, boneless skinless breasts, necks, and organs.

Try our **precooked broth** that includes absolutely no additives, not even salt.

**Pork for your freezer:** *Order now!* We will be butchering throughout May.

**Also available:** Four beef quarters. They could be in your freezer by May 15th if you order today.

### **Plants**

**Tomatoes:** Heirlooms, hybrids, Romas are all started organically in our greenhouse. Available at the store or at farmers' markets.

**Peppers:** Plenty to choose from, whether they be hot, mild, or bells, we have nine types in all.

**Egg plant:** All Black Beauty. All ready to plant in your garden.

Remember me telling you about converting our old unused granary into a green house? Well, it is full. So is the lean-to we had to build next to it. Oh, the mini hoop house, and yes even the mini "high tunnel" are chock full. We have **so many healthy plants** ready for your garden.

The secret to the vitality of our plants? ... our **black gold compost** of course! It's still available, though I have limited delivery times open. So order early. NOW is the TIME TO PLANT.

### **At the Store**

**Paoli Local Market Store Special:** Organic and heirloom seeds, sets, and crowns are now 50 percent off!

**Veggies are coming in:** Currently we have over-wintered local carrots, onions, and potatoes. Fresh from the garden we have spinach, ramps, asparagus, rhubarb, and morels.

**Produce:** We have greatly expanded the availability of produce at the store. While these are now mostly organic from California, Texas, and Florida, as the local produce is picked, it will, of course, replace the non-regional crops.

**New Store Items:** We have locally produced **Frank's Chips**. Several flavors to choose from. All are very flavorful and safe.

Home made soup is available daily at the store. It may also be ordered for home delivery or to be picked up at the farmers' market.

It is always difficult to find real home made soup, especially now that the temperatures have risen. Well, we still make and sell a lot of fresh-from-scratch soup. We have surely mastered your desires for a rich, thick, flavorful, and healthy soup.

Seldom are there leftovers as it is not only a great lunch option but a great treat to take home for supper. To go with the soup we always have fresh sandwiches and can also make them to order at any time.

## May Farmers' Market Schedule

**Tuesday:** Watertown Riverside Park,  
7 AM to Noon

**Wednesday:** Lake Mills Triangle Park,  
2 to 6 PM

**Friday:** Cudahy Library Parking lot on Packard,  
Noon to 6 PM

**Saturday:** Waukesha River Front Plaza,  
7 AM - Noon

*We'll see you at the market!*

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A newly born calf and mother. --Photo by Bill Lubing

## **Finally ...**

We hear a lot of positive comments from the folks who put their trust in



us. It's always a thrill to hear that we're meeting and exceeding your expectations. Rarely, though, do customers go public with their praise of our farm and products.

We were honored and touched when Jean Muckian, who writes a food blog with her husband Mike, wrote some mighty kind words about us in their blog *Culturocity*, appearing in *Brava Magazine*. You can [read it here](#).

Jean's kind gesture is one of those reminders of why we love the farming life and the folks with whom it puts us in contact.

**Remember ...**

On-line ordering is available 24 hours a day at [www.naturalmeats.org](http://www.naturalmeats.org).

If you need help ordering or have any other questions please don't hesitate to call Lynn between 8:00 am and 5:00 pm Monday through Friday at 608-329-4807.

Until next month,

Ken and Sherrie Ruegsegger

*"If you want one year of prosperity, plant corn.  
If you want ten years of prosperity, plant trees.  
If you want one hundred years of prosperity, educate people."  
--- Chinese proverb*

**[Ruegsegger Farms](#)**

Ken and Sherrie Ruegsegger  
Natural Meats  
608-523-4705

**[Paoli Market](#) [\[MAP\]](#)**

6895 Paoli Road  
Paoli, WI 53508  
608-845-FOOD  
Open Monday-Friday 10-6  
Saturday 8-4



*Eating locally is a moral and spiritual responsibility.*

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Ruegsegger Farms | 75 York Valley Road | Blanchardville | WI | 53516