

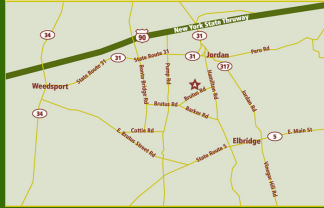
# Wake Robin

## A Family Farm

### Where to Find Us

#### Wake Robin Farm

125 Brutus Rd., Jordan, 315-689-0034  
Our farm store is open 7 days a week, from 7 a.m. to 7 p.m.



[Larger Map & Directions](#)

#### CNY Regional Market

2100 Park St., Syracuse  
Find us here every Saturday from 7 a.m. to 1 p.m., year-round. We are in "A" shed from November thru April, and "C" shed from May thru October.

[Like us on Facebook](#)

### Local Farms, Foods & Friends

[Cayuga Pumpkin Barn](#)

[Cobblestone Valley Farm](#)

[Creekside Meadows Farm](#)

[Elderberry Pond](#)

[October Rose Farm](#)

[On the Farm Discovery Center](#)

[Owen Orchards](#)

[Stones Throw Farm](#)

[Tim's Pumpkin Patch](#)

[Wyllie Fox Farm](#)

### Fall 2011

Dear Becky,

With the leaves almost gone, our cows are taking one last trip around our pastures, enjoying the last of the fresh grass. We are keeping our fingers crossed that our hay supply will get us through the winter months as we transition our herd to "sun dried grass".



We humans eat a little different in the winter too, as we turn to storage vegetables for our soups and preserved fruits for desserts. However, fresh, local dairy products can be staple in our diets year-round!

We've enjoyed getting to know more of you at the farm and at market over the past several months. Thanks for making the extra effort to seek us out - our success depends upon your support!

Your farmers,  
*Bruce, Meg & Hugh Schader*

### Make Our Yogurt "Greek"

Want to make our yogurt thicker, like the Greek style? It's very quick & easy - all you need is a quart of plain yogurt, a colander, a bowl, and some coffee filters.

1. Line the colander with overlapping coffee filters (or cheesecloth- but if you use paper filters, you can don't have to wash the cloth!)
2. Place colander in bowl.
3. Dump a quart of yogurt in the lined colander. Stir cream into the body of the yogurt.
4. Cover and refrigerate overnight.
5. In the morning, transfer your strained yogurt into a container with lid. Throw coffee filters into the compost. Bake bread with the drained whey if you are feeling ambitious!
6. Enjoy as you would yogurt, use like sour cream, or spread like cream cheese.

### Product News



Milk, which we bottle every



Friday, continues to sell out fast! The best way to guarantee your weekly supply is to buy a "milk share". Ask for more info if you are interested.

*Cheese curds*, which have been seasonal for us in the past, will continue as long as you keep wanting them!

*Trillium*, our creamy, bloomy rind cheese, will be making it's seasonal debut in the beginning of November.

*Yogurt* is usually in good supply, but if you need a large quantity, or want to reserve a quart at market, call or e-mail anytime! If you need the same amount every week, ask about a custom "yogurt share"!

*Chocolate Milk???* We're working on it, and will keep you posted as it develops. The cocoa just arrived today, and I can't stop sniffing it - yum!

## Buy 1 bag of cheese curds, get 1 free!

While supplies last - usually available Friday through Tuesday at the farm, and all day Saturday at market.

**Offer Expires: Sunday, November 6, 2011**  
*One coupon per family, please.*

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Wake Robin Farm | 125 Brutus Rd. | Jordan | NY | 13080