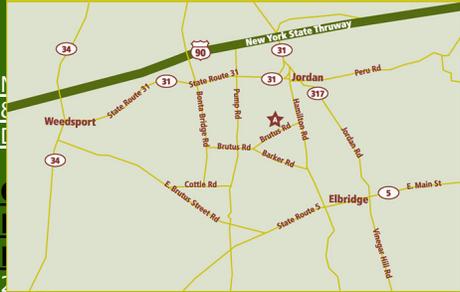


## Where to Find Us

### Wake Robin Farm

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



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.



### Local Farms, Foods & Friends

[A Few Good Bananas](#)

[Better Brittle](#)

[Cayuga Pumpkin Barn](#)

[Cobblestone Valley Farm](#)

[Creekside Meadows Farm](#)

[Daily Harvest Farm](#)

[Early Morning Farm](#)

[Elderberry Pond](#)

[Flour City Pasta](#)

[Greyrock Farm](#)

[Hayseed Yoga](#)

[Meadowood Farms](#)



March 8, 2013

## In This Issue

[Make New Cheese & Keep the Old](#)

[Passerida Bread Shares](#)

[Hayseed Yoga](#)

## Make New Cheese & Keep the Old

*(Jalapeno) Jordan Jack  
 Whole Milk Quarts  
 Farmer's Fromage  
 Trillium & Opus*



Our cheese "caves" are always full of Bailiwick Cheddar & Mona Lisa, which age for over a year. We also have a continuous flow of Brutus Blue & Jordan Jack moving through our aging facilities, and we have several batches of Opus ripening for this spring.

To keep things interesting and fresh, Bruce continues to experiment with things like adding Jalapeno to our Jordan Jack, and he recently made a couple batches of Trillium, which will be ready around Easter. This winter, we added Farmer's Fromage, a creamy, spreadable cheese, to our weekly production schedule. For the milk lovers, we've started bottling "Mini Moos", which are quarts of our fresh, whole Jersey Milk. We bottle quarts and half gallons of milk on Fridays, we make cheese curds and Farmer's Fromage on Thursdays, and we produce yogurt on Wednesdays. Our storage cheeses are made at the beginning of the week, and the perishable products are made at the end of the week. This production schedule ensures that our products are fresh as can be for you on the weekends!

## Passerida Bread Shares



[Monarch Farm](#)[Mu Mu Muesli](#)[October Rose Farm](#)[On the Farm Discovery Center](#)[Owen Orchards](#)[Stones Throw Farm](#)[Syracuse Soapworks](#)[Tim's Pumpkin Patch](#)[Wyllie Fox Farm](#)[4 Tin Fish Farm](#)

### **6 week share PU Fridays @ Farm or Thursdays @ Yoga**

Passerida Breads, a small community supported bakery based in Syracuse, is pleased to offer a 6-week bread share available at Wake Robin Farm on Fridays or at Hayseed Yoga on Thursdays. The share features our signature multi-grain spelt sandwich loaf, made with 100% organic New York State flour and a blend of 7 grains and seeds. The flour comes from Farmer Ground Flour, located in Trumansburg, NY. The grains and seeds, also certified organic, are from Champlain Valley Milling in Westport, NY. All other ingredients are sourced as locally and organically as possible.

Two share sizes are available: a full share (2 loaves/week, \$66) and a half share (1 loaf/week, \$33). Bread will be delivered every other week, starting March 21st through May 30th. For more information, please contact Heather at [passeridabreads@gmail.com](mailto:passeridabreads@gmail.com).

### **Hayseed Yoga**

**16 S. Main St, Jordan  
Tues @ 10 am  
Tues & Thurs @ 7 pm**



What does yoga have to do with farming? Everything, in my case! Yoga helps me to stay strong in body, mind and spirit, which is essential for the work we do on our farm.

Yoga has been in my life since college, and it became a steady presence a couple of years ago. I realized that that I wanted to learn more and share the practice with others, so I completed the 200 hour yoga teacher training program at [Kripalu](#) this winter. Whether you have never been in a yoga studio or you are an experienced yogi, I invite you to join me sometime - visit my website, [Hayseed Yoga](#), for more info.

[Forward email](#)



Try it FREE today.

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