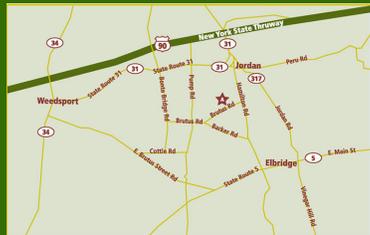


Where to Find Us

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.



[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](#)

[Daily Harvest Farm](#)

[Elderberry Pond](#)

[October Rose Farm](#)

[On the Farm Discovery Center](#)

[Owen Orchards](#)

[Stones Throw Farm](#)

[Tim's Pumpkin Patch](#)

[Wyllie Fox Farm](#)



Wake Robin

A Family Farm

May 4, 2012

Growing Together

Time flies when you're having fun - this will be the 15th season that Bruce and I have been farming together! You may know us as dairy farmers, but we actually began our adventure together as organic vegetable farmers.

In the summer of 1997, I apprenticed on a farm that Bruce was running. Once I got to know him, I knew I wanted to return to the farm, so I presented a business plan for a cut flower operation, which I then ran on his farm in 1998. We moved to our current farm in 1999, and grew flowers and vegetables for market that year. In 2000, we started a CSA (Community Supported Agriculture) program, which we grew to about 150 members by 2005. In 2006, we built our creamery and bought four Jersey cows, and by 2007, we had completed the metamorphosis from vegetable to dairy farmers. We currently have 37 cows, and while our herd is small by most standards, it manages to keep us pretty busy!

So busy, in fact, that for the first five years of dairying, we didn't even have a garden! Last year, we made the time to plant a garden again. We had a beautiful plot filled with all of our old favorite crops and blooms, and the highlight for Hugh was cultivating our rows with his little red tractor.

We hope that you have plans to get your hands dirty too - either in your own garden, by volunteering in a community plot, or as a working member at a CSA. If that doesn't appeal to you, there are plenty of local farms willing to do the dirty work, and we want to help you connect with them, so here's a list of our favorites. Many of these farmers are friends (& family!), so please say "hi" to them for us when you see them - with the growing season upon us, we probably won't be seeing them for a few months! We all work individually each day on our own farms, but year by year, together we are growing a healthy, vibrant, local food supply.



Transplants

Wyllie Fox Farm



Jamie & Maggie Edelstein offer a full range of certified organic transplants for your own garden! Find them at Regional Market on Thursdays until June 7, at Beaver Lake's Seedling

Sale on May 5 & May 19, or on Saturday May 19, from 1-6pm at Lost Girl Metal Works.

Waterman's Nursery

Edward & Rebecca Waterman operate a small, family owned nursery specializing in the production of

perennials, herbs and native American flowers.

Community Gardens

[Syracuse Grows](#)

A grassroots coalition of individuals, gardens, and community collaborators working to cultivate a just foodscape in the City of Syracuse.

CSA Programs

[Stones Throw Farm](#)

Brian & Megan Luton grow a diverse array of specialty vegetables, herbs, and flowers for their on farm CSA pick-up.

[Greyrock Farm](#)

A year-round, diversified CSA farm that offers seasonal vegetables, meats, eggs, and raw milk.

[Early Morning Farm](#)

Anton Burkett grows 20 acres of certified organic vegetables, and delivers boxed CSA shares to pick-up locations throughout CNY.

[CSA-CNY](#)

Since 1998, Community Supported Agriculture of Central New York (CSA-CNY) has been bringing people together to safeguard, promote, make available, and enjoy locally grown organic foods.

Produce Farmers at the CNY Regional Market

[Monarch Farm](#)

Brendon & Michelle O'Keefe provide high quality and ecologically sound produce and body care products.

[Sundance Farm](#)

Kim DeMascole and Gary Horton grow certified organic beans, corn, peas, cut flowers, and more.

[Daily Harvest Farm](#)

Angela Nelson produces a variety of fresh vegetables, herbs, and flowers.

Schader Farms

Bruce's family has been selling vegetables at the Regional Market since the year it opened, in 1938. Two of his uncles continue this tradition, selling their strawberries, melons, tomatoes, peppers, cucumbers, squash and flowers on "B" line from May to October. They don't have websites, but we can point you to their stalls any Saturday!

And last, but not least, I wanted to mention the [Loquacious Locavores](#), a book club that I recently helped start. We read books about agriculture, then share our thoughts over a potluck, on our [blog](#), and at our [Facebook page](#). Please join our conversation!

Your farmers,
Bruce, Meg & Hugh Schader

We're Moving!

Not our farm, just our market stall! Find us in "C" shed, next to our friends from Mu Mu Muesli, starting this Saturday.

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