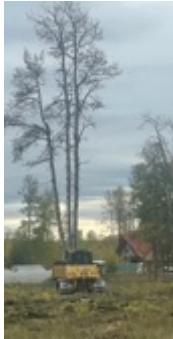


Farm News from September

Once upon a time, way before First Nature Farms ever existed, this farm used to be a big cattle ranch. The corrals have disappeared long ago leaving behind a layer of very fertile soil which evolved into a present-day market garden. Owing to the intense labour of Lisa and Donovan (son), the gardens are now feeding hundreds of locals. This past month saw a bulldozer begin the first step of reincarnating the old cow poop into more vegetables.



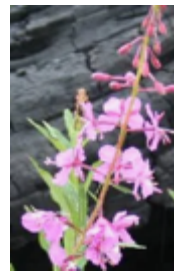
As any gardener knows, not everything that grows turns out perfect. In this case, some turnips didn't make the grade and how lucky the pigs were when a pickup load showed up in time for breakfast.



Summer fun for the kids. The floating ice fishing hut is free to move anywhere the wind takes it. Where it freezes is hopefully a good spot to drill a hole and drop a line to bring up a tasty trout for dinner. For those who prefer their fish alive, we like to use an underwater camera.



Way back when, how did people bring light into their caves and tipis? What could nature offer as a substitute for a candle? I heard a theory but I finally had to try it for myself. Bear fat! But bears need their fat more than I do so I decided to try a pork chop instead.



To get started, from a plant commonly known as "Fireweed" I took the fluff which forms



after the seeds mature and rolled it in my fingers to create a wick. I cut a slit into the fat, then melted it a bit to insert the wick. The candle burned for 50 minutes; a beautiful,



Smokeless flame. Reluctantly, we had to blow out the pork chop since it was needed for supper.

Jerry