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Celebrate Wisconsin Women in Organic Agriculture Week with SOIL SISTERS

August 4 – 6, 2017

Monroe, Wisconsin – This summer, pull on your farm boots, wear your sun hat and kick back on the farm. You can even be a farmer for the afternoon! For three days and with five unique components and involving more than twenty farms, the SOIL SISTERS culinary event celebrates Wisconsin's family farms and rural life in and around the farming communities of Monroe, Brodhead, New Glarus, Brooklyn and Blanchardville, Wisconsin, from August 4 to 6, 2017.

This annual event, now in its sixth year, falls during "Wisconsin Women in Sustainable and Organic Agriculture Week" from July 31 to August 6, an official proclamation by Governor Walker made to showcase the growth and impact of this movement in Wisconsin. Women represent approximately 11 percent of primary operators on all farms in Wisconsin, a higher number than neighboring Midwest states. Wisconsin has 1,180 organic farms, second in the country to California.

SOIL SISTERS offers an immersive farming and culinary experience, led by Wisconsin women, the "soil sisters." They're committed to growing healthy, fresh produce, raising animals for meats, dairy or fiber, hand-crafting artisanal food products, or making other items on the farm.

"Soil Sisters highlights a cross-section of women farmers, representing one of the fastest growing groups of new growers prioritizing small-scale, diversified, community-focused agriculture," says Tom Quinn, Executive Director of the Wisconsin Farmers Union Foundation.

From heirloom tomatoes to pickles, sheep to solar energy, farmstay bed & breakfasts to beef, the farmers and artisan food producers share a unique diversity of farm experiences showcasing the summer's bounty. Choose from a variety of activities, including a Farm to Table Dinner at Dorothy's Range, Taste of Place culinary event at Cow & Quince, a Pizza on the Farm fundraiser held at Inn Serendipity, plentiful on-farm workshops, plus area restaurants featuring specials throughout the

weekend. For the on-farm workshops, participants can preserve the harvest, make some cheese, paint some barn board art, or just relax on a tree swing. There's something for everyone.

The SOIL SISTERS event is a weekend celebration that includes:

- Green Acres: In Her Boots, a day long, hands-on program for aspiring women farmers. Facilitated by the Midwest Organic & Sustainable Education Service (MOSES); Friday, August 4; 10am – 3pm; ticketed event.
- Taste of Place at Cow & Quince Restaurant: Kick-off the weekend at this local food celebration; Friday, August 4; 6 pm – 8 pm; ticketed event.
- Green Acres Workshops: On-farm, hands-on fun and educational workshops; Friday, August 4 through Sunday, August 6 at various times and locations; ticketed events.
- Farm to Table Dinner hosted by Dorothy's Range with a sit-down dinner featuring heritage pork; Saturday, August 5, 4pm – 9pm; \$75 per adult; ticketed event.
- Pizza on the Farm, a fundraising event hosted by Inn Serendipity, featuring made-to-order personal pizzas with local, award-winning Emmi Roth cheeses and root beer floats; Saturday, August 5, 5pm – 9pm; \$35 per adult; \$10 per child ages 2 to 12; children under 2 free; ticketed event.
- Tour of Farms: Farmstands are open at numerous farms, sharing eggs, fresh produce, cut flowers and hand-crafted items; tours throughout the day with some farms offering special demonstrations or activities. Sunday, August 6; 11am – 6pm; free event.
- Dine Fine: Numerous participating restaurants feature menu specials. Friday, August 4 — Sunday, August 6; specials vary by participating restaurants.

"Come meet your farmers and learn about local, seasonal food and how we can all transform what's on our plate," explains Lisa Kivirist, coordinator of the SOIL SISTERS weekend, a venture of the Wisconsin Farmers Union Foundation, the Midwest Organic & Sustainable Education Service and Renewing the Countryside.

"The Soil Sisters weekend celebrates women farmers today pioneering new approaches to family farm businesses while honoring Wisconsin's agricultural roots," adds April Prusia, co-owner of Dorothy's Range and host of the Farm to Table Dinner, set amidst 50 acres of restored prairie, pasture and oak savanna. "At the dinner on my farm, your meal will feature unique heritage pork no longer commercially available, a one-of-a kind tasting full of flavor and history."

For more information, visit www.soilsisterswi.org or call Lisa Kivist at 608-329-7056. SOIL SISTERS is made possible by the Wisconsin Farmers Union Foundation, Midwest Organic and Sustainable Education Service and Renewing the Countryside. Additional sponsors or media partners include Edible Madison, Green County Tourism, Monroe Chamber of Commerce, Emmi Roth USA and Minhas Craft Brewery.

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