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GRILLING GUIDE
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FRESH *from the* FARM

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A publication of
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Grilling meat fresh from the farm

Wilson Farm Meats offers quality choices from brats to steaks

By **Sandra Landen Machaj**

CORRESPONDENT

Summer is in the air. It's time to spend the days out of doors, enjoying the fresh air, sunshine – and company of family and friends. It's also the time to enjoy food that has been freshly cooked on the grill.

Whether it's hot dogs, bratwurst, hamburgers, ribs, steaks, chicken or fish, Wilson Farm Meats in Elkhorn provides a supply of fresh and frozen meats for all cooks.

Wilson Farm Meats has been a favorite local shopping place to purchase quality meats, along with cheese and wines, for 20 years. It attracts not only local customers but others from throughout the area who appreciate the top-quality meat available for purchase.

While many have purchased their meats here for years, they may not be aware of the long history of the Wilson family and the products they produce. Specifically, they are known throughout the country for the pork products that are raised locally on Wilson's Prairie View Farm located near Burlington.

When John and Jeannie Wilson immigrated from Scotland in the 1870s and purchased the farm now known as Wilson's Prairie View Farm, it is unlikely that they imagined that almost 150 years later, it would remain in the family.

The sixth generation of the Wilson family continues to not only own the farm but is also raising quality hogs, running a butchering business, running a retail meat store – and a seasonal small restaurant that follows the policy of farm-to-table.

While John's son Robert and his wife Jeannie successfully raised lambs on the farm, the next generation, in the 1940s, saw Ralph Wilson buying his first Hampshire Hogs. He later added additional breeds of hogs, and it wasn't long until



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above: The Wilson Farm Meats sign greets customers at the butcher and meat store located in the City of Elkhorn. Members of the family have been involved with Wilson's Prairie View Farm, which is near Burlington, for 150 years.
at left: Co-general managers Amber and Justin Corman stand in front of the meat display at the store. Amber is the sixth generation of the Wilson family to help run the business.

SANDRA LANDEN MACHAJ *Fresh from the Farm*



he and his children were raising prize-winning hogs on the 500-acre farm.

The growth of the hog business continued with Ralph's son, Scott, taking over management of the farm and the hogs became well known for the quality meat they produced. Scott Wilson continues to oversee the farm, while his son Alex and daughter Anna are involved with the day-to-day operation of the farm.

Much of the feed for the hogs, corn and soybeans, is grown on the farm, assuring quality feed for the animals. Feeding them a well-balanced diet assures that the meat will be top quality, and Wilson's pork is recognized as top quality.

Keeping it in the family

In 2004, Scott Wilson purchased the Elkhorn Locker Plant in Elkhorn and renamed it Wilson Farm Meats. They continue to provide custom butchering, processing and packaging of local meats.

"On June 1, we celebrate the 20-year anniversary of the retail store opening," said Amber Corman, daughter of Scott Wilson. Currently general manager of Wilson Farm Meats, she shares the job with her husband, Justin Corman.

According to Amber, they partner with a number of local farms to custom process their meat and much is sold at the Wilson Farm Meats location. Customers can order pre-cut to order

meat to meet their needs.

For many years, Bob Schmaling was the general manager of Wilson Farm Meats and worked with Scott Wilson. Schmaling ran the retail side of the business until his retirement. Now it is in the hands of Amber and Justin.

When entering Wilson Farm Meats, one is impressed with the clean, organized look of the store. The visitor is first drawn to the back of the store, where quality cuts of fresh meats are on display in the fresh meat counter.

The problem will be choosing just what to serve. Will it be one choice, such as sausages, or a variety of meats to please everyone's palate?

Wilson's carries both fresh and frozen meats along with frozen seafood. One of their brands that is popular is Awesome Shrimp, known for their high quality. These are colossal Argentinian Red Shrimp, with a natural salty, briny flavor – which combine to give them a taste like scallops or lobster.

They are very large, always less than 15 in a pound of the product.

"These are the best shrimp you have ever eaten," said Dawn Bergloff, who works at Wilson's in the retail store. "Once you eat them, you won't want to eat any other brand of shrimp. They live up to their name – awesome."

Cheese, wine and beer

It's difficult to go to any food store in Wisconsin and not purchase any

Other specialty meat stores in area

The grilling season has arrived with picnics, parties, and backyard barbecues.

While meat can be found in any grocery store, there are also a variety of specialty meat stores in this area.

Lake Geneva Country Meats

Nicholas Vorpapel, vice-president of Lake Geneva Country Meats, said the advantages of a specialty shop are obvious.

"People like going to specialty shops for their grilling meats for the quality of the product," he explained. "We're not selling tires, laundry detergent and cat litter in addition to meats. We're focused on getting you the best meats possible."

Vorpapel said Country Meats' biggest advertisement is often people serving their products to friends and family.

"When someone new tries our products, they love them and want to know first of all, what is that, and second of all, where they can get it," he added. "Inevitably, that leads them here."

Vorpapel said having a local store can help ensure quality – both in terms of the raw product used and having it freshly made – as well as keeping it local.

"We're making every product here and keeping an eye on the quality to make sure it's something that we want to serve our customers," he said.

Lake Geneva Country Meats is at 5907 Highway 50, Lake Geneva. For more information, call at 262-248-3339, or go to lakegenevacountrymeats.com.

Sorg's Quality Meats

Sorg's Quality Meats and Sausages in Darien offers a full retail counter of fresh meats that are freezer-wrapped for convenience.

Sorg's also offers a wide variety of specialty items from the Al Capone Roast for family gatherings or special occasions, as well as more than 20 varieties of Wisconsin cheese, heat n' eat entrees, homemade meat and fruit pies, a variety of fish, vegetables, pickled products, sauces and seasonings, jams and jellies, homemade meat, and fruit pies as well as a variety of meat snack sticks, jerky, and landjaeger.

Sorg's is at N4290 Highway 14 in Darien. For more information, call 262-724-5554 and visit sorgsmeats.com.

Quality local cheese and eggs are also sold at Wilson Farm Meats.

SANDRA LANDEN MACHAJ *Fresh from the Farm*

high-quality Wisconsin cheese. Shopping at Wilson's is no exception.

They carry Laack Brothers cheeses, manufactured in Greenleaf, Wisconsin. They come in a variety of forms including cheese curds, string cheese, blocks and spreads.

In keeping with the farm-to-table process, they carry a small amount of fresh produce locally grown when in season. That means fresh vegetables for salad or an appetizer tray are available as well.

Wilson's has a variety of wine and beer for sale as well. Wines include one from the Wisconsin Dells, Fawn Creek. But they also carry reds, and whites from various other wineries. The beer they sell, of course, is local. Duesterbeck's Brewing located in Elkhorn, Second Salem Brewing from Whitewater, and one, if not the most well-known beer in Wisconsin – New Glarus, is also in stock.

Safety a priority

“We are fortunate to have Jeff Schmalfeldt, a well-known sausage maker in the area, working here at Wilson's and creating a variety of unique sausages,” said Amber. “In the meat display, there are a number of different flavored sausages each day.”

Smoked meats, such as bacon and ham, are also available, freshly made on site.

Some days, sausages are flavored with green pepper and cheddar cheese, or Cajun with smoked gouda, Italian seasoning, and even one labeled deluxe pizza.

The customer can always be assured that the meat from Wilson's is safe; in 2018, they became a USDA-inspected facility.

This means that federal inspectors make certain that the animals to be slaughtered are treated humanely, and that a system is in place to make sure the meat is safe.

Stop by for a bite

“In 2020, as part of the farm-to-table movement, we opened Wilson's Whistlestop BBQ & Grill adjacent to our retail store,” Amber explained.

Whistlestop is appropriately named as it is set along the side of the railroad tracks.

In days past at small stations, trains were often signaled to stop at a location – or they signaled that they were stopping in the small town – by the blowing of their whistle.

“When we opened in 2020, we offered cold cuts, soups, BBQ and some catering,” Amber said.

“We also offered some takeout catering. Today we have closed the kitchen except for the grill, where you will still be able to order sandwiches prepared on the grill to eat here or we offer ‘grab and go’ take out,” she explained.



above: A variety of cuts are available at Wilson's or they will custom cut to specifications.
top: The freezers at Wilson's are stocked up with a variety of seafood and meat.

SANDRA LANDEN MACHAJ *Fresh from the Farm*



above: Known for quality made sausages, a variety of specialty flavors are available at Wilson's including Cajun, cheddar and green pepper, pizza and Italian. **at right:** Numerous plaques are on display at the store, showing honors Wilson's received in April from the Wisconsin Association of Meat Producers.

SANDRA LANDEN MACHAJ *Fresh from the Farm*



The small restaurant offers a variety of foods that are all produced locally as the farm-to-table movement suggests.

The idea of farm-to-table was developed to help the environment and encourage healthier eating for everyone. Using foods that are produced locally saves on transporting them across the country and allows them to be eaten at the peak of their

flavor.

Wilson Farm Meats is at 406 S. Wisconsin St., Elkhorn. The store is open Monday through Friday, 8 a.m. to 5 p.m., and Saturday and Sunday from 9 a.m. to 3 p.m.

For more information, call 262-723-2919, send an email to wfm406@gmail.com or visit wilsonfarmmeats.com. They

are also on a variety of social media sites including Facebook, Instagram and Pinterest.

Wilson's Whistlestop BBQ & Grill is located adjacent to Wilson Farm Meats store, along the railroad tracks. The Whistlestop will be open from June through late August. Hours are Thursday, Friday, and Saturday from 11 a.m. to 3 p.m.

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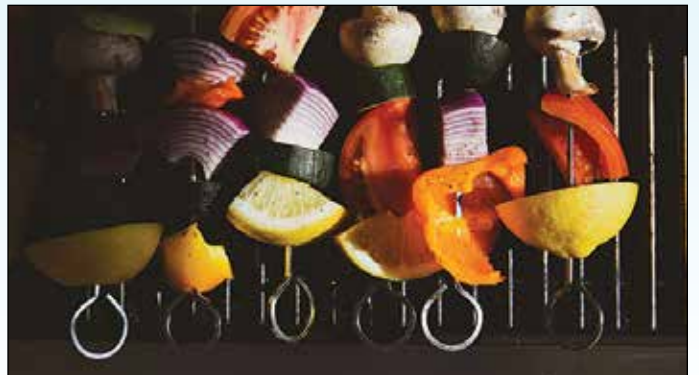
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Ideas to make
those farm-fresh
ingredients sizzle!



RECIPES

GRILLED CORN ON THE COB

- 4 large ears of sweet corn in husks
- 1/2 cup butter, softened
- 3 tbsp. minced parsley

Peel back husks from corn to within 1 in. of bottom; remove silk. Soak in cold water for 20 minutes; drain. Pat corn dry. Combine the butter and parsley; spread over corn. Rewrap corn in husks and secure with string.

Grill corn, covered, over medium heat until tender, turning often, 20-25 minutes.

GRILLED ROMAINE SALAD

- 1/3 cups plus 3 tbsp. olive oil, divided
- 2 tbsp. white wine vinegar
- 1 tbsp. dill weed
- 1/2 tsp. garlic powder
- 1/8 tsp. salt
- 6 green onions
- 4 plum tomatoes, halved
- 1 large cucumber, peeled and halved lengthwise
- 2 romaine hearts, halved lengthwise

In a small bowl, whisk 1/3 cup olive

oil, vinegar and seasonings. Brush the onions, tomatoes, cucumber and romaine with remaining oil. Grill the onions, tomatoes and cucumber, uncovered, over medium heat for 4-5 minutes on each side or until onions are crisp-tender.

Grill romaine for 30 seconds on each side or until heated through. Toss romaine on a serving platter. Chop vegetables and sprinkle over romaine. Drizzle salad with dressing. Serve immediately.

GRILLED FLANK STEAK

- 1 beef flank steak
- 1/4 cup soy sauce
- 2 tbsp. white vinegar
- 1 1/2 tsp. garlic powder
- 1 1/2 tsp. ginger
- 3 tbsp. honey
- 3/4 cup vegetable oil
- 1 lb. sliced mushrooms
- 1 green pepper cut into strips
- 1 red pepper cut into strips

In a bowl, combine the first 7 ingredients. Pour 3/4 cup marinade into a shallow dish; add the beef. Turn to coat; refrigerate, covered, for up to 24 hours, turning once. Cover and refrigerate

remaining marinade.

Drain beef, discarding marinade. Grill flank steak, uncovered, over medium heat for 6-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).

Meanwhile, in a skillet, cook vegetables in reserved marinade until crisp-tender. Thinly slice steak across the grain. Serve with vegetables.

ONION POTATOES

BY: SARAH DUESTERBECK

- 6 medium baking potatoes
 - 1/2 cup butter
 - 1 envelope onion soup mix
- Scrub potatoes & cut each in 3 to 4 lengthwise slices. Mix butter & soup mix. Spread on slices. Wrap each potato in foil, overlapping ends.

Bake until done, turning once on the grill or right on top of the coals. Takes about 45-60 minutes.



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RECIPES

ROASTED BRUSSELS SPROUTS

- 1 1/2 lb. brussels sprouts, cut lengthwise
- 1/2 tsp. garlic powder
- 1 tsp. pepper
- 1 tbsp. honey
- 1/2 cup olive oil

Preheat oven to 450F. Place an empty baking sheet in the oven to preheat. Cut Brussels Sprouts lengthwise into halves and transfer to a bowl. Season with 1/4 cup of the olive oil along with kosher salt, black pepper, garlic powder, and honey. Mix until all the brussels sprouts are evenly coated.

Once the baking sheet is hot, carefully set it on a heatproof surface and drizzle about 1/4 cup of olive oil evenly across the baking sheet. Carefully add the mixed brussels sprouts and place them flat side down on the tray.

Roast the brussels sprouts in the oven for 25-30 minutes until crispy, flipping occasionally over once about halfway through cooking.

GRILLED ASPARAGUS

BY: SARAH DUESTERBECK

- 1 pound fresh asparagus
- Crisco no stick cooking spray
- 1/2 tsp. salt
- 1/4 tsp. pepper

Prepare charcoal or gas grill. Spray asparagus with no stick cooking spray. Grill asparagus for 3 minutes, flip, grill other side 3-4 minutes. Sprinkle with salt & pepper.



MARGARITA CHICKEN

- 1 can frozen Margarita mix, thawed
- 2 tbsp. lime juice
- 3 cloves garlic
- 4 boneless chicken breast
- 1/4 tsp. salt
- 1/4 tsp. pepper

In a small bowl, combine margarita mix, lime juice and garlic. Pour 1 cup marinade into a shallow dish. Sprinkle chicken with salt and pepper. Add chicken; turn to coat. Cover and refrigerate 2-4 hours. Cover and refrigerate remaining marinade.

Drain chicken, discarding marinade. Sprinkle chicken with salt and pepper. Place chicken on oiled grill rack.

Grill, covered, over medium heat (or broil 4 in. from heat) until a thermometer reads 165°, 5-7 minutes on each side, basting frequently with reserved marinade.

FARMER'S MARKET PANZANELLA SALAD

BY: DEB HEFTY

- 1/4 pound fresh green beans, trimmed
- 2 slices crusty Italian bread, about 1-inch thick
- 1 tbsp. extra virgin olive oil
- 2 large tomatoes, cut into 1-inch chunks
- 1 small cucumber, peeled, halved, seeded and slice 1/2-inch thick
- 1/2 small red onion, thinly sliced
- 1 cup pitted kalamata olives, halved
- 1/4 cup torn fresh basil leaves
- 1/4 cup extra virgin olive oil
- 2 tbsp. red wine vinegar

- 1 tsp. Dijon-style mustard
- 1 clove garlic, minced
- 1/2 tsp. kosher or sea salt
- 1/8 tsp. cracked black pepper

Cut beans into 2-inch pieces. In a large saucepan, cook beans in lightly salted boiling water for 2 minutes. Remove beans with a slotted spoon and transfer to a bowl of ice water. When chilled, drain and set aside.

Brush bread slices with 1 tbsp. olive oil. Toast on a grill or under broiler until lightly browned, turning once. Cool slightly. Cut or tear bread into 1-inch pieces.

In a large serving bowl, combine beans, bread, tomatoes, cucumber, red onion, olives, and basil.

In a jar, combine 1/4 c. olive oil, vinegar, mustard, garlic, salt and pepper. Cover and shake well. Pour half of the dressing over salad mixture and toss gently. Add remaining dressing to taste.

Cover and let stand for 30 minutes. Toss gently before serving. Makes 6 servings.

GRILLED PINEAPPLE

- 1 fresh pineapple
- 4 tbsp. brown sugar
- 1 tbsp. honey
- 1 tbsp. olive oil
- 1 tbsp. lime juice

Peel pineapple. Cut lengthwise into 8 wedges. In a small bowl, mix remaining ingredients until blended. Brush pineapple with half of glaze. Reserve remaining mixture for basting.

Grill pineapple over medium heat for 3 min. on each side.

RECIPES

PINEAPPLE SALMON GRILLED SKEWERS

- 3 cup cubed pineapple
- 1 lb. salmon cut into cubes
- 3 tbsp. olive oil
- 3 tbsp. chili sauce
- 2 cloves minced garlic
- 2 tsp. ginger
- 2 tsp. sesame oil
- Lime wedges

Preheat grill to medium heat and place wooden skewers in water to soak. Skewer pineapple and salmon pieces, alternating, until all are used, then place on a large baking sheet. In a medium bowl, combine olive oil, chili sauce, garlic, ginger, sesame oil. Whisk until combined and brush all over skewers.

Place skewers on grill and cook, flipping once, brushing with any remaining sauce, until salmon is cooked through, 8 to 10 minutes total. Garnish with lime wedges.

GRILLED CHICKEN-MANGO SKEWERS

- 1 lb. boneless skinless chicken breast, cubed
- 1 med. mango peeled and cubed
- 1/2 cup sliced green onions, divided
- 3 med. Ears of corn
- 1 tbsp. butter
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tbsp. virgin olive oil

Cut corn from cobs. In large skillet, heat butter, sauté corn over medium



heat, about 5 min. Stir in 1/3 cup green onions. Toss chicken with salt & pepper. Alternate chicken and mango onto 4 metal skewers. Brush with olive oil. Grill, covered over med. Heat about 12 min., turning occasionally. Serve with corn mixture, sprinkle with remaining green onions.

GRILLED MAHI MAHI

- 3/4 cup reduced-sodium teriyaki sauce
- 2 tbsp. sherry or pineapple juice
- 2 garlic cloves
- 8 mahi mahi fillets (6 ounces each)

Fruit salsa:

- 1 medium mango, peeled and diced
- 1 cup chopped seeded peeled papaya

- 3/4 cup chopped green pepper
- 1/2 cup cubed pineapple
- 1/2 medium red onion, chopped
- 1/4 cup minced fresh cilantro
- 1 tbsp. chopped seeded jalapeno pepper
- 1 tbsp. lime juice
- 1 tbsp. lemon juice
- 1/2 tsp. crushed red pepper flakes

In a shallow dish, combine the teriyaki sauce, sherry and garlic; add mahi mahi. Turn to coat; cover and refrigerate for 30 minutes. Meanwhile, in a large bowl, combine the salsa ingredients. Cover and refrigerate until serving.

Drain fillets, discarding marinade. Place mahi mahi on an oiled grill rack. Grill, covered, over medium heat or broil 4 in. from the heat for 4-5 minutes on each side until fish flakes easily with a fork. Serve with fruit salsa (recipe provided.)

BARBEQUE BABY BACK RIBS

- 1 tbsp. ground Cumin
- 1 tbsp. chili powder
- 1 tbsp. paprika
- Salt and pepper to taste
- 3 lbs. baby back ribs
- 1 cup barbeque sauce

Pre-heat grill, combine Cumin, chili powder, paprika, salt & pepper, mix well. Sprinkle rub on both sides of ribs. Reduce heat, add ribs to grill, close lid. Cook until meat pulls away from the bone (about 45 min). Brush with barbeque sauce, cook and additional 5 min.



Pearce's Farm Stand a family affair

Four generations actively involved in the operations

Pearce's Farm Stand is dedicated to offering fresh produce, homemade bakery goods, and seasonal fall decorations.

They could not accomplish those goals without the help and dedication of many family members, and currently boast four generations being actively involved.

But that's far from the only goal of the longstanding family farm, which is also dedicated to family fun and community support.

Located at W5740 North Walworth Rd., Walworth, Pearce's Farm Stand is open from 9 a.m. to 5:30 p.m. seven days a week from mid-July through October.

Among the many events that bring family fun to Pearce's is an annual corn maze, live music on the weekends in the pavilion, two car shows each summer (July 20 and Sept. 28 this year).

There are concessions available Saturdays and Sundays between 11 a.m. and 5 p.m. including burgers, brats, roasted sweet corn and apple cider slushies. The family also hosts a Customer Appreciation event the third weekend in September, as well as an Oktoberfest event – featuring the Steve Schultz Polka Band and dancing, which will be Oct. 5 and 6.

The farm stand offers seasonal fruits and vegetables, a farm fresh bakery – donuts, specialty breads and cookies, kettle corn, homemade caramel sauce (made the old-fashioned way in a copper kettle), caramel candy and hand-dipped caramel apples.

Robert (Bob) and Mary Ann Pearce started dairying in 1955 just a mile down the road and moved east to the corner of County F and Highway 67 in 1965.

The farm was originally purchased by Amos Van Dyke in 1848 through the Homestead Credit Act for \$1.25 per acre. The Pearce's are the second family that has operated the farm since Wisconsin became a state in 1848. A few of the original buildings from that era are still in use today.

In 1967, the Pearce family had a few dozen extra sweet corn and pumpkins. The five Pearce kids decided to sell the surplus vegetables by the edge of the road to raise money for 4-H projects and their college education. In the beginning, only a few vegetables were offered for sale. Podded peas were available in June, followed by corn



above: JR Pearce and Kylee bag caramel apples, which feature caramel made the old-fashioned way in a copper kettle. **left:** Mary Ann and Bob Pearce started the farm years ago and now have four generations involved in its operations.

SUBMITTED PHOTOS
Fresh from the Farm



above: This trio of watermelons looks like a rainbow of fresh fruit. **right:** On the weekends, the farm stand offers concessions from 11 a.m. to 5 p.m.

SUBMITTED PHOTOS *Fresh from the Farm*



in July. With a ready supply of child labor, intensive crops were planted and cared for by hand throughout the season.

In the years to follow, sweet corn went from being planted a couple of times to regular plantings throughout the spring and early summer to assure a continuous supply to the one wagon farm stand where a young person would wait for a customer.

By the mid-1970s the market expanded to multiple wagons with a variety of produce grown on the farm including zucchini, beets, basil, tomatoes, leeks, winter squash, cucumbers, dill, green beans and more. Apple products were also provided by a local

grower.

Today, Pearce Farms continues to offer the wide variety of quality, fresh fruits and vegetables that have been offered for years.

“We continue to hand pick all our vegetables at the peak of perfection to bring you the very best. We also offer all kinds of fall decorations. From your traditional large, round pumpkins to unique ones such as Lunch Lady Gourds with warts all over their skin like those found on a witch’s face. We have tiny pumpkins and gourds all the way to the 300-plus pound Atlantic Giant pumpkins,” the website states. “With such a wide array of colors and choices you will have a hard time

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deciding which ones you will want to decorate your home with.”

Fresh produce

The produce available at Pearce’s is based on the season.

“(We) provide you with the opportunity to buy the very best locally grown produce. We have a variety of items to satisfy your every craving for seasonal, fresh, fruits, vegetables and more. Pearce’s Farm Stand is especially known for its wonderful sweet corn – picked every morning to ensure a sweet, fresh flavor, and a wide assortment of pumpkins and gourds,” the website states.

“The vegetables are hand-picked, cared for, washed and then retailed to you by our family and a few close staff members. Pearce’s Farm Stand strives to grow and provide quality, farm fresh, wholesome family food to nourish and enjoy,” it states.

The website contains a seasonal availability schedule that, while approximate and subject to weather

conditions, offers a general idea of when specific produce will be available for purchase at the farm stand.

Corn Maze

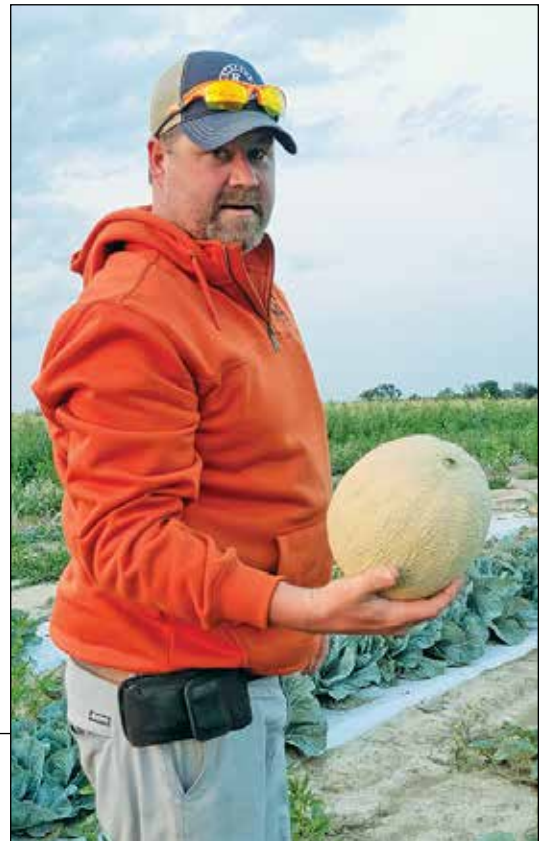
The annual corn maze at Pearce’s, which spans nearly 13 acres, is open daily, 9 a.m. to 4:30 p.m. from early September through October.

The professional maze features a new theme each year. Costs are \$8, adults; \$6, children 5-12 years of age; free, children 4 and younger. Note that children younger than 13 must be with an adult.

In addition to fresh produce, the corn maze and a variety of events throughout the open season, there is a market with many more items to choose from.

The market is stocked with “fruits, veggies, jams, jellies, and locally harvested honey. We also offer fresh donuts and kettle corn made every weekend on site,” the website states.

For more information – including updates on events – visit Pearce’s Farm Stand on Facebook or the website, www.pearcefarms.com.



right: Bob Pearce, grandson of founders Mary Ann and Bob Pearce, is one of several family members involved in keeping things running smooth at Pearce’s. **above:** Each year, the family has a nearly 13-acre corn maze professionally designed.

SUBMITTED PHOTOS *Fresh from the Farm*



Keep it fresh at local farmers markets

Markets throughout the area vary as far as the number of vendors on any given week as well as the items available. But they seem to share a common goal – featuring products from locals, including farms, growers, artisans, and others.

Though every effort was made to include markets in communities throughout the area, it is limited to markets with information that could be verified for 2024.

Burlington Farmers Market

Held at Wehmhoff Square on the corner of Washington and Pine streets, Thursdays, 3 to 7 p.m., May through October.

A vibrant mid-week market with fruit and vegetables, meat, cheese bakery, honey, preserved and ready-to-eat foods, live music, artisans, local craft beer, and special events throughout the year.

For more information, follow the market on Facebook or visit burlingtonwifarmersmarket.com.

Delavan Market at Tower Park

Join community organizations and neighbors Thursdays, 3 to 6 p.m., June 6 to Aug. 29. Featuring home-grown and

hand-crafted items, fresh produce, eggs, baked goods, plants, and more.

The market is at Tower Park, between Walworth Avenue and Park Place in historic downtown Delavan. For more information, call 262-728-5095 or email info@delavanwi.org.

East Troy Farmers Market

The East Troy Farmers Market at Honey Creek Collective, N8030 Rd., is held Fridays, 3 to 6 p.m., June through October.

Enjoy items from a group of local vendors that offer local produce, flowers, pickles, salsas, local art, toffee, apples, baked goods and much more.

For more information, follow East Troy Farmers Market on Facebook or email easttroymarket@gmail.com.

Elkhorn Saturdays on the Square

The market in Elkhorn is on Saturdays, 9 a.m. to 1 p.m., through Aug. 31. It features a variety of fresh produce, crafts, commercial products and more. Vendors set-up on a first come first serve basis with plenty of room for all who attend. Find food trucks and a morning workout on the square and get your weekends started off

right!

Held at Veterans Park, 100 W. Walworth St., Elkhorn. For more information, email info@elkhornchamber.com.

Genoa City Farmers' Market

The Genoa City market is Fridays, 3 to 7 p.m., May 24 to Sept. 27 at Veteran's Memorial Park, 700 Fellows Rd.

Offers a variety of vendors selling produce, plants, flowers, art, pottery, cooking/baking products, homemade and handmade items, local organizations, live music, kids' activities, food trucks and beverages.

Kenosha Public Market

This outdoor summer market is open Saturdays, 9 a.m. to 2 p.m. (8:30 a.m. opening for seniors and people with disabilities), May 11 to Oct. 26.

Located on the shores of Lake Michigan, the market offers locally produced products, fruits (seasonal) locally sourced meats, poultry, eggs, cheeses, garlics, jellies/jams, honey, pasta, granola, pantry goods, baked goods, roasted nuts, sauces, soaps, lotions, and hand-crafted gifts made by

local artisans. The food court features a wide array of cuisines.

The Kenosha Public Market is at 625 52nd St.

Lake Geneva Farmers Market

Held 8 a.m. to 1 p.m. Thursdays through October in downtown Lake Geneva. Farmers, artisans, craftsmen and vendors offer up some of the area's very best. Held rain or shine.

Horticultural Hall is at 330 Broad St., Lake Geneva. For more information, visit horticulturalhall.com.

Geneva Outdoor Market

Lake Geneva House of Music presents the Geneva Outdoor Market Sundays, 10 a.m. to 2 p.m., through October. Celebrating local farmers, producers, food and beverage vendors, and artisans.

Held on the Lake Geneva House of Music festival grounds, N3241 County Trunk H, Lake Geneva. For more information, email chris@LGHOM.com.

Mukwonago Farmers Market

The Mukwonago Farmers Market is at Field Park, 933 N. Rochester St. (at the corner of highways 83 and NN) every Wednesday from 2 to 6 p.m., May 15 to Oct. 19.

Held in a park setting, the market offers plenty of parking, sitting areas, and a playground. Featuring over 35 local vendors weekly with a wide selection of locally grown produce and food products. Organizers say it proudly supports local growers, producers and consumers.

For more information, call 262-363-7758 or email assistant@mukwonagochamber.org.

Palmyra Farmers Market

The Palmyra Farmers Market (also known as Makers Market) will be held Mondays, 4 to 8 p.m., June 3 to Sept. 30 on Taft Street between 2nd and 3rd streets.

This maker's market is a bustling



haven of fresh produce, artisanal foods, and lively entertainment. A community gathering place where people come together to celebrate food and culture, connect with their neighbors, and support local businesses.

For more information, follow Palmyra Makers Market on Facebook or email abcdfarmhouse@outlook.com.

Union Grove Public Market

Held Sundays from 11 a.m. to 3 p.m., June 9 through September in the parking lot at Piggly Wiggly, 4400 67th Dr.

The market features a variety of local vendors, crafts, honey, canned specialty items, artisans, food trucks and more.

For more information, call 262-878-4606 or email info@uniongrovechamber.org.

Waterford Market at Ten Club Park

The market is held Mondays, 5 to 8 p.m., June 3 to Aug. 26 at Ten Club Park, 110 S. First St.

Summer nights in Waterford – Farmers Market, Food Trucks on First, Lions Club beverages, live music and more – all in the redesigned Ten Club Park along the Fox River.

For more information, call 262-210-6360 or email burlingtonmarket@yahoo.com.

Whitewater City Market

The City Market is held Tuesdays, 4 to 7 p.m. (May 7 to Sept. 22, 4 to 6 p.m. (Sept. 29 to Oct. 29).

It brings area farmers, artisans, food carts, and the community together

to create not only a unique shopping experience but a celebration of what is local. Hosted by Downtown Whitewater, this vibrant market includes music, kids' activities, and a variety of vendors.

The market is held near the Whitewater Depot, 301 W. Whitewater St. (Note that during the cooler months, the City Market is held indoors from 10 a.m. to noon, Saturdays, at Irvin L. Young Memorial Library, 413 Center St.)

For more information, follow Whitewater City Market on Facebook or email whitwatercitymarket@gmail.com.

Whitewater Farmers Market

The Whitewater Farmers Market is open Saturdays from 8 a.m. to noon, May through October in the Depot Museum parking lot, 301 W. Whitewater St.

This producer only market features a variety of locally grown produce, eggs, baked goods, flowers, artisan crafts and more.

For more information, follow Whitewater Farmers Market on Facebook or visit whitewaterfarmersmarket.com.

Williams Bay Farmers Market

The Bay's market is Fridays, 8 a.m. to 1 p.m. along the waterfront in Edgewater Park on East Geneva Street.

Each week features new activities or vendors, such as kid activities, dog days, and special events like Christmas in July on July 19 and 26 with festive decor and foods. No farmers market on Aug. 9 but don't miss the Corn & Brat Festival that weekend!

For more information, email williamsbayfarmersmarket@gmail.com.

CHECK
FACEBOOK FOR
EVENTS



CORN
MAZE

*Dedicated to growing, harvesting
and delivering fresh produce*



- Sweet Corn
- Jams & Jellies
- Kettle Corn
- Specialty Breads
- Cookies
- FRESH DONUTS!
- Pumpkins & Fall Décor
- Caramel Sauce
- Hand Dipped Caramel Apples
- Maple Mustard

Seasonal Fruits and Vegetables

Our Caramel is Made the Old Fashioned Way in a Copper Kettle.

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