



# Grass Fed Ground Beef!

Parsnips! Rutabaga! Winter Squash! Potatoes! Garlic!

Carrots! Beets! Cabbage! Kale! Spinach!

Tis the season for these things!





Hello Friends from near and far... most of the harvest is done at this point, just a few carrots yet to bring in. Beets, cabbage, rutabaga, parsnips, potatoes, winter squash are all harvested and ready for our fall and winter kitchen adventure enjoyment. Our wood shed is full, garlic is planted, and now Joel is working on a house project before the real cold weather settles in. We just got our beef back from the butcher. I will keep small amounts stocked in the store and restock as needed. Be in touch if you want to reserve more than a couple of pounds at a time.

Our credit system CSA goes year round.

Be in touch if it feels like the right time to become a Wild Miller Farm CSA member.



\$100.00 investment in the farm gets you \$110 CSA Farm Store Credit.

\$300.00 investment in the farm gets you \$330 CSA Farm Store Credit

\$500.00 investment in the farm gets you \$550 CSA Farm Store Credit

We had a successful growing season and are already planning for next year's growing season. We are working on floor plans for a new wash and pack building that we would love to build to be even more effective at this important work of growing food for our neighborhood. Consider investing in our farm as a way to help build a more sustainable food system for our community.

The various supply chain issues that we have all observed makes it seem all the more important to invest in local businesses that we rely upon, such as our local farms. For friends in other parts of Maine, look into the exciting delivery options from Daybreak Growers Alliance. We and many other Maine farms sell our beautiful food to Daybreak and they distribute all over the state. What a wonderful way to eat locally and support many different farm businesses that we all want to have thrive.

Wild Miller Farm store is open daily, dawn to dusk.

Beautiful, local food available for you every day. :)

All of our vegetables are MOFGA Certified Organic.



Be in touch if you want to reserve any of the following in bulk for your fall/ winter food. We can do a more wholesale price for bulk orders.

Garlic 2-5 pounds \$12 / pound

Seed Garlic \$20 / pound (4-7 large cloves per head, hard neck garlic)

Potatoes 40 pounds or more \$1.50 per pound

Butternut Winter Squash 40 pounds or more \$1.00 / pound  
Delicata Winter Squash 40 pounds or more \$1.50 / pound  
Cabbage 20 pounds or more \$1.00 / pound  
Carrots 10 pounds \$20.00 - 25 pounds \$40.00  
Beets 10 pounds \$20.00 - 25 pounds \$40.00

This week at the Farm Store you may find

Grass fed ground beef!

Beef soup bones!

Beef short ribs!

Parsnips!

Rutabagas!

Garlic Braids!

Delicata Winter Squash!

Pie Pumpkins!

Jack be Little Pumpkins!

Butternut Winter Squash!

Long Pie Pumpkins!

Spaghetti Winter Squash!

Spinach!

Kale!

Onions!

Carrots!

Beets!

Green Cabbage!

Garlic!

Leeks!

Pea shoots!

Fresh Eggs!

Potatoes!

Frozen Blueberries

Sea Chi!

Kim Chi and hot sauce from 30 Acre Farm

Go En Miso!

Kate's butter!

Back 40 Bakehouse Bread! - delivered on Fridays

Maine Grains- Rolled Oats

Maple Syrup!

Honey!

Apple cider vinegar!

Maine Sea Salt!

Ayla's hand craft corner ( she turns 9 years old this week!)

Take a book & Leave a book!



This was some of the cabbage harvest....

Sending thoughts for health and wellness for you and your loved ones.

Annalisa & Joel Miller

Wild Miller Farm

1165 Turner Ridge

Palermo ME 04354

207-993-2018

cell 603-988-4658

[wildmillerfarm@gmail.com](mailto:wildmillerfarm@gmail.com)

find us on instagram @wildmillerfarm