



A new year is coming... we reflect upon the blessings and challenges of the past year and make plans for future abundance and more sustainable local food systems.





I hope you are well in body and spirit as we approach the new year. We are grateful for the blessings that we have had in this last year and acknowledge the challenges that have been a part of this year as well. We send thoughts for good health for you and all of your loved ones. I have most of the seeds we will need for the next growing season on hand and I am excited to plant the first of those in February. If you have access to Discovery Plus to watch the Lost Kitchen Series, Ayla and I appear in Season 2 Episode 1 when Erin comes to order some garlic scapes and rhubarb for her Lost Kitchen Restaurant. We are grateful for the good work Erin has done with her support of the Waldo County Bounty Program and her celebration of locally sourced foods.

The Wild Miller Farm store is open every day dawn to dusk and we have a good supply of fall storage veggies for you. We have a good supply of grass fed ground beef and beef soup bones and beef short ribs for as long as they last.



Our year round Credit System CSA continues to be popular. Investing in our local food system is important for our community. We have all seen some effects of supply chain disruptions. The more we can have our community needs provided for locally, the stronger our community resilience can be. We are trying our best to invest in the systems that we have here on the farm to be able to grow food well and efficiently. We have plans for a new wash and pack building that we would love to build in the coming year if we can pull it all together. This would be an insulated building with walk in cooler space and washing and packaging space. We strive to provide an abundance of quality food for our farm store community and for the food pantries that we supply through the Mainers Feeding Mainers program. Partnering with Good Shepherd Food Bank to be a supplier of fresh vegetables for Belfast Soup Kitchen and 2 of our local pantries feels like an important part of our mission to be feeding our neighbors. We are grateful for all that organizations such as MOFGA, Daybreak Growers Alliance and Good Shepherd Food Bank are doing to cultivate and improve local food systems for the state of Maine. We thank you for all you do to build a caring community. We hope we can all continue to build a caring and well fed community in the new year.



Wild Miller Farm store is open daily, dawn to dusk. Beautiful, local food available for you every day. :) If you need to swing by after dark because of work schedules, just send me a note via text at 603-988-4658 and I can leave the store light on for you. :)



Be in touch if you want to join our Credit System CSA or reserve any of the following in bulk for your winter food. All of our produce is MOFGA Certified Organic. We can do a more wholesale price for bulk orders.

Garlic Sale \$10/pound

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

Beets 10 pounds \$20.00 - 25 pounds \$40.00

This week at the Farm Store you may find

Beef Soup Bones!

Beef Short Ribs!

Ground Beef!

Garlic Braids!

Potatoes!

Onions!

Parsnips!

Rutabagas!

Delicata Winter Squash!

Butternut Winter Squash!

Spinach!

Carrots!

Beets!

Green Cabbage!

Garlic!

Frozen Blueberries!

Sea Chi!

Kim Chi

Go En Miso!

Maine Grains- Rolled Oats

Maple Syrup!

Honey!

Apple cider vinegar!

Maine Sea Salt!

Ayla's (age 9) craft corner

Take a book, Leave a book little library!

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

Annalisa & Joel Miller

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