

The Little Half Acre

The Little Half Acre that Could ... I think I can ... I think I
can ... I think I can!



GOING FORWARD IN 2023

Things are really changing for 2023 and I hope you'll allow us to stay in touch with our exciting happenings.

For the seven years since we purchased our half acre homestead in Mitchell county, our goal has been to use this unique property to offer Farm to Table events, Workshops and Lunch & Learn programs.

Well, 2023 is the year that we finally GO FOR IT!!!

2023

By Jackie Wall

WHAT WE WOULD LIKE TO SHARE AND WHY

I spent the first six years on this property learning through simple trial and error until I finally got a more formal education by becoming a certified North Carolina Master Gardener. I am eager to share productive methods for growing in our area while offering exciting and tasty ways for folks to soak up the fun of a Homestead Lifestyle.

We'll be hosting **Farm to Table** events, monthly **Lunch & Learn** programs and quarterly **Workshops** covering Permaculture, Polyculture and No Till Organic gardening methods for both food and beauty. We hope you will let us stay in touch via our monthly email newsletters.



WORKSHOPS

If you live in an apartment or you just don't have enough space to grow your own veggies, there's still hope. You can grow microgreens on a windowsill.

After 13 years of growing this crop for commercial production, we've decided to just grow them for ourselves. That's a lot less demanding and we'll use our energies for other projects on the homestead.

I will be hosting microgreens workshops for those who would like to grow their own nutritious microgreens. We'll keep you posted on upcoming workshops through this newsletter.

GARDEN WALK & TALK

Why have the experience and knowledge about growing in our zone, altitude and weather systems without sharing that knowledge and those experiences? We'll offer walks through our permaculture, potager garden areas and answer questions as well as offering suggestions for what works in our local growing conditions. The walks cover vegetables, fruits and flowers.

LUNCH & LEARN PROGRAMS

We will also be hosting monthly lunches under the pergola featuring foods from our homestead. You're familiar with our organic soups, breads and quiches from the Winter Market in Burnsville and we'll provide some of that same organic and delicious fare along with



freshly prepared salads, teas and desserts all produced right here on our homestead. Lunch will be followed by gardening and homesteading discussions.

FARM TO TABLE

We will be offering Farm to Table dinners as well for 2023. Our good friend and near neighbor Robbie Bell will be catering these events. Robbie Bell is an outstanding chef but we're throwing him a unique challenge because his dinners must be created solely from produce grown on our own homestead along with proteins sourced only from Ivy Fields Farm, Root Down Farm and Sunburst Trout Farm. Have fun Robbie! And not to worry, we'll have vegetarian and vegan options available as well. Yum!

IN OUR NEXT ISSUE:

Free ranging chickens and ducks and the challenges that presents.

Tips for a beautiful and productive edible landscape in your yard.

