



Port Washington Living Local

Encouraging the transition to a stronger, more resilient community.

Volume 1, Issue 2

October 1, 2011

October Events

- Port Washington Farmer's Market from 8-noon every Saturday through October 30th on Main St. downtown
- **10/4** Pickling Food; 7-9:30pm at Unitarian Universal Church West, Brookfield; (262) 782-3535
- **10/8** Harvest Fest at Wellspring, West Bend; 10am-6pm; (262) 675-6755 or go to wellspringinc.org
- **10/13** *Living Downstream* Film Screening; Whitefish Bay Library; 6:30pm
- **10/12** Friends of Real Food Film Screening at the UEC; *The Good Meat*; 6-8pm (414) 964-8505
- **10/15** Fall Colors at Riveredge; 1-3; call (262) 375-2715 or go to riveredge.us
- **10/18** Herbal Oils & Vinegar; UEC; 6:30-8:30; 964-8505
- **10/19** Cooking with Celeriac at Wellspring; 6-8pm; \$20; See contact info. Above
- **10/20** *The Future of Food* OCAF Film & Wine Series at Vines to Cellar, Port Washington; 6:45-9pm; \$5
- **10/22** Fall Night Hike at Riveredge; 5:30-8pm; see contact info. Above
- **10/29** Community Living: The Basic Ingredients Conference at the UEC; 9-4:30; Call (414) 562-6608
- **10/30** Harvest at the Market in Port Washington; go to visitportwashington.com

Fall Harvest in Ozaukee County

Fall is the best time of year to make a commitment to eating more locally!

Port Washington's Outdoor Farmer's Market, which runs every Saturday from 8am—noon, has an abundance of produce, honey, cider and even some meat and eggs—but if you miss it, or you can't find what you're looking for, there are other farmer's markets all over Ozaukee County:

Cedarburg: Fridays 9-2; through October 29th; corner of Washington Ave. & Mill St.

Grafton: Thursdays 9-5; through October 21st; Twin City Plaza, WI Ave.

Thiensville: Tuesdays 8-6; through October 26th; Main St.

Looking for even more local food? Why not head right to the farm?!

Witte's Vegetable Farm
10006 Bridge Rd., Ced.
www.wittesvegfarm.com

Barthel's Fruit Farm
Mequon
www.barthelfruitfarm.com

Welton Apples
3085 Green Bay Rd., Port
(262) 284-9107

Nieman's Orchard
9932 Pioneer Rd., Ced.
(262) 377-4284

Rare Earth Farm
Belgium
www.rareearthfarm.com

Evergreen Lane Organic Farm
Saukville (262) 893-5006

Noel Farms
Fredonia
(262) 224-6281

Northern Lights Farm
Cedarburg
(414) 333-0550

Grassway Organics
New Holstein
www.grasswayorganics.com

Boldt Century Farm
Sheboygan Falls
www.boldtcenturyfarm.com

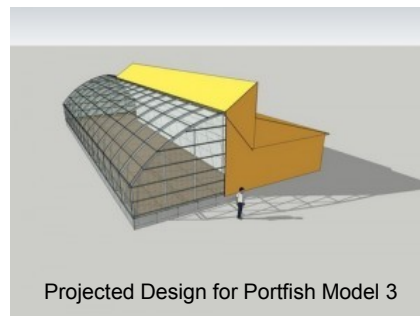
Sauve Terre Farm
West Bend
www.sauveterrefarm.com

Wellspring
West Bend
www.wellspringinc.org

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PortFish, Ltd. Expanding Operations Part II

PortFish, Ltd. is in the process of building its latest version of an aquaponics system in the community of Knellsville, which is just north of Port Washington at the intersection of County Road H (to Fredonia) and County Road KW (to Belgium).



Projected Design for Portfish Model 3

This new system represents the Model 3 version

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418 Hillcrest Ct.
Port Washington, WI 53074

Editor: Mary Boyle
Phone: 262-573-6678
E-mail:
pwlivinglocal@gmail.com

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PortFish, Ltd. Expanding Operations Part II (cont. from pg.

of PortFish aquaponics and will cover about 4,000 square feet of space. The system is expected to be operational sometime early next summer, but you can watch as it progresses.

The building that is being remodeled was formerly part of the Port Washington Feed Mill which has been inactive for many years. The building is a seven-bin agricultural products storage shed that was built around 1950-55. It is a post and beam structure sitting on poured-in-place concrete floor and base wall and is in sound condition.

After completely replacing the roof, they are now busy planning for the addition of the FarmTek to be attached to the south elevation. The town of Port Washington officials have shown great interest in this project. This particular location is one of the premier areas of the town; PortFish is working hard to present Model 3 in as appropriate manner as possible – they look forward to getting the plant bed operational and demonstrating how the system works.

Contact Pat Wilborn for more information (info@portfish.org)

Fall Harvest in Ozaukee County (Cont. from pg. 1)

When the harvest is over and the cold weather comes, there are still opportunities to get local food! The Port Washington Winter Farmer's Market will run most Saturdays through November and December from 9-1 at the First Congregational Church on 131 N. Webster St. and the last Saturday of each month from January to May.

This year, the Winter Farmer's Market will feature various classes, from how to cook and store root vegetables to making your own, non-toxic personal products! Look for more information in the next issue of *Port Washington Living Local*.

Still looking for more local food? Check out one of the co-ops or natural food stores in and around Ozaukee County:

Slow Pokes Local Food
1229 12th Ave., Grafton

www.slowpokeslocalfood.com (262) 375-5522

The Health Port
650 Main St., Belgium (262) 285-3535

Sunseed Natural Foods
1015 S. Main St., West Bend (262) 334-4611

Outpost Natural Foods
100 E. Capitol Dr., Milwaukee
www.outpost.coop or (414) 431-3377



Tomatoes from Noel Farms in Fredonia

Resources

- Transition Milwaukee - transitionmilwaukee.org
- Ozaukee Community Awareness Forum - ocaf-wi.org
- Portfish Ltd. - www.portfish.org
- Treasures of Oz - www.treasuresofoz.org
- Farm Fresh Atlas - www.farmfreshatlas.org
- Urban Ecology Center - urbanecologycenter.org
- Riveredge Nature Center - riveredge.us
- Schlitz Audubon Nat. Center - www.sanc.org
- Growing Power, Inc. - www.growingpower.org
- Sweet Water Organics - sweetwater-organic.com
- Wellspring - www.wellspringinc.org