



Meet an Indiana Farmer



Sarah Wagler

Dairy Farmer

Morgantown, IN

My husband's grandparents moved to Brown County from Daviess County in the 1940's. The look of their farm took the look of many farms in that era: a few pigs, a few chickens, a few cows...Shortly after moving here, one of their mamma pigs, a sow, had a litter of piglets. A few weeks after their birth, Henry was out tending to the pigs and noticed that his litter had grown. Now, Henry knew piglets just didn't appear out of thin air, but being new to the area he wasn't sure where to start looking for their home. He let them be for a few days, hoping a neighbor would come by looking for his missing stock. Days passed and no one came. Henry had a decision

to make: do I keep the piglets, make a little extra money, and keep my mouth shut, OR do I go out myself searching for their home. Henry being an honorable man chose the second, go search for their home. He went out checking with neighbors, and finally found those piglets rightful home. This was a simple story, however I think I heard it a dozen times. You see Henry was proud of the decision he made to do the right thing, and hoped he could pass that moral on to his family. From that time on, Henry Wagler had earned respect in his community. That moral has since been the guiding principle of Wagler Farms, though no piglets could be found on the farm today!

FOOD FOR THOUGHT RECIPE TRAIL

Brought to you by Indiana's Family of Farmers.



Family of Farmers

Cheesy Potato Chowder



Ingredients

4 c. cubed potatoes
4 c. water
1 1/2 c. sliced carrots
1 c. chopped celery
1/2 c. chopped onions
1 tsp. salt
2 c. chopped ham
1/2 c. butter
1/2 c. flour
1 tsp. salt
2 c. milk
1 c. shredded cheddar cheese

Instructions

Combine potatoes, water, carrots, celery, onions, and salt. Bring to a boil, reduce heat and simmer until vegetables are tender. Do not drain. In a saucepan melt butter. Whisk in flour and salt. Cook one minute. Gradually stir in milk, cook until thickened. Add cheese, stir until melted. Combine cheese mixture to vegetable mixture. Simmer until ready to serve. This is one of our family's favorite meals on a cold winter day when we have been out working...what a great way to thaw out!

Indiana wine pairing

Chardonnay,
Ertel Cellars Winery, Batesville, IN

