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West Star Farm

Ever wonder what it would be like to walk into an unfamiliar place where “everyone knows your name”? A place where a smile is the first thing you see and a hand shake is the next. Well you might just get that feeling walking into West Star Farm, located 7 miles East of Madison, WI. During the last 10 years George and Sandy Kohn have been producing that feeling, as well as producing high quality organic food. George and Sandy purchased the farm in 1993 and it became certified organic in 1999. Originally intended as a small garden, West Star Farm has flourished into a 40 acre full time business for George and has become a significant figure in the community. Although George is a highly qualified and experienced Organic farmer, his passion for farming did not start at West Star Farm. It has been an ongoing lifetime affair.

The story begins many years ago on a 160 acre farm in Reeseville, Wisconsin, the site of the family farm on which George grew up. It was here that his father taught him the ins and outs of running a successful and productive farm. George learned more than just how to grow high quality fruits and vegetables. He also raised cattle, ducks, chickens, and even grew his own feed for the animals. His family even grew crops for the local canning factory for which they were packaged and sold. Though his days of raising livestock may be over. The techniques his father taught him have stayed and are still in use today. George is proud to say that he has followed in his father’s footsteps and considers farming more than just a job, it’s a way of life.

West Star Farm consists of 40 acres of farmland, three greenhouses and a hardworking staff. This includes George’s wife Sandy, his son Randy, his daughter in law Tanya, and a few

locals from within the community that George has hired. Work here continues year round and there is not a day where you'll find George not doing something. Right now he and his staff are working hard at getting everything ready for the summer. They are planting seeds in the greenhouses, labeling the plants, checking for any unwanted parasites, and fixing equipment that may be damaged. Once summer roles around the duties change a little bit. Some of the bedding plants that have been grown the greenhouse are transplanted to the fields, watering becomes a big priority, and George begins to market some of his produce that have ripened and are ready to sell. As for fall and winter you'll find George at CSA events, local farmers markets, and in the barn keeping track of everything that needs to be done for the following year. He stores some of his produce in the barn all throughout the winter so loyal customers can purchase it even during the "offseason".

West Star Farm specializes in products such as sweet corn, garlic, basil, squash, parsley and other kinds of herbs. They also grow a specialty crop called salsify which is a carrot like root that cannot be found everywhere but has generated a number of interested customers. George is involved with a CSA in Chicago, and sells a number of his crops to restaurants in Chicago. He also is involved with the CSA around Wisconsin and can be found at local farmers markets and local whole sale food stores around the Madison area.

So if you are looking to find quality food from a quality farm then West Star farm may be the place for you. If you are interested in what West Star farm has to offer, feel free stop by on Thursdays starting in mid June from 2:00-7:00 p.m. to see their selection. For more information and news check out the West Star Farm website at www.weststarfarm.com. With years and years of experience and dedication to the farming industry, George Kohn, his family, and his staff will seek to it that you receive only the finest produce grown in the finest way possible.

When asked what was what was the most important goal of West Star Farm? George's response was: "Producing well grown food and satisfying the customers is what is most important to us" and that is a guarantee.