

GIVING THANKS FOR THE RICHNESS OF MICHIGAN

Michigan is, economically, the nation's
basket case.




But because of our agricultural diversity, it is
incredibly rich in fresh and local food—perhaps
not a bread basket, but definitely a healthy
food basket. Which—should you ever decide to
limit yourself to local ingredients for
Thanksgiving dinner—makes it a wonderfully rich
state.

Which is just what the friends I share
Thanksgiving with and I decided to do.

We came very close to eating all local last
year—except for the wine and flour and random
oranges. So I suggested we make a concerted
effort to buy Michigan this year. With the
exception of spices and olive oil and a few
items from the vicinity of our out-of-town
guest, everything came from MI.

Some of this food is stuff we eat year-round
(several of us had a Tantre Farm CSA share this
year, Bells Beer is one of the local standards
in these parts, and I've grown spoiled with
Calder's Dairy butter). Some of this will
require some substitutions (while I found local
chestnuts last year, I was unable to this year,
so will substitute Jerusalem artichoke in the
stuffing). And including wine among the local
products pushed us to try wines we otherwise
wouldn't have (special thanks to Mary from
Everyday Wines, who went out of her way to help
me replace the Bowers Harbor Pinot Grigio mr.
emptywheel and I tested on Monday night).

 Among all the other reasons I appreciate
Thanksgiving, taking the opportunity to
recognize local farmers and food producers is
one of them. Even in a time when the state is
suffering, they sure exemplify the richness of

Michigan.

Here's what we'll be eating—all of which should be marked in the map above—along with some of the local shops that stock these products:

Harnois heritage turkey, Whitmore Lake, MI

Michigan bacon, from Sparrow Meat Market

Stock from Ernst Farm chicken, Ann Arbor, MI

Tantre Farm veggies and pumpkin, Chelsea, MI

Needle Lane Farm Jerusalem artichokes, Tipton, MI

Shetlers Farm potatoes, Homer, MI



Garden Works Organic Farm onions, Ann Arbor, MI

Kapnick Orchards apples, Britton, MI

Cranberries, Grass Lake, MI from People's Food Co-Op

Wasem's Fruit Farm rhubarb, Milan, MI

Zingerman's Creamery cheese, Ann Arbor, MI

Calder Dairy butter and ice cream, Lincoln Park, MI

Guernsey Dairy milk and cream, Northville, MI

Sunrise Poultry Eggs, Homer, MI

Pioneer Sugar (beet sugar) from "the Thumb," MI

Westwind Milling Company flour, Linden, MI, from By the Pound

JK Scrumpy's organic hard cider from Almar Orchards, Flushing MI

Bells Brewery beer, Kalamazoo, MI

Michigan wine from Everyday Wines:

- Bowers Harbor Vineyards
Pinot Grigio, Old Mission
Peninsula, MI
- Chateau Fontaine White

Riesling and Woodland Red,
Leelanau Peninsula, MI

- Peninsula Cellars Old School
Red, Traverse City, MI
- Brys Estate Cabernet Franc,
Old Mission Peninsula, MI

With other home-grown veggies, sage, thyme, home
made bread and sourdough starter, and vinegar

I may update this later with pictures—or maybe
to proselytize about putting bacon on your
turkey. Until then, may you all have a happy and
healthy Thanksgiving.