



SHOP. EAT. ENJOY.

LOCAL

Autumn Bounty

Celebrate the flavors and charm of the season! As the leaves turn and harvest season reaches its peak, get out and explore these local businesses and markets that make our community special.



AMANDA'S EGGS
PASTURE-GROWN POULTRY

**CAGE FREE.
FREE RANGE.**

Order online at
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FREE delivery every
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Pasture Poultry,
Quality Brown Eggs,
Live Chicken

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www.amandaseggs.com | amandarbohl@icloud.com



**53RD ANNUAL
Warrens
CRANBERRY FESTIVAL
Warrens, WI
Sept. 25-27, 2026**

OPENS AT 7 AM, FRIDAY, SATURDAY & SUNDAY

- 850 Arts & Crafts Booths
- 350 Antiques & Flea Market Booths
- Cranfest Marsh Tours, Friday & Saturday
- 100 Farm Market Booths
- 100 Food Vendors
- Gigantic Parade Sunday at 1

**53RD WARRENS
CRANBERRY FESTIVAL
Sept. 25-27, 2026**

8 miles North of Tomah
Take I-94 West to Exit 135

www.Cranfest.com
Cranfest@cranfest.com
608-378-4200



54TH WARRENS CRANBERRY FESTIVAL
Warrens, WI • September 24-26, 2027



Grass Fed Beef

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EST. 2008

This farm has been
in our family for
over 100 years.



We know how important
it is to know where your
food comes from and we
take pride in caring for our
animals to bring you the
best possible product.

715-568-1227
Bloomer, Wisconsin
seibelsorganic.com



HONEYCRISP APPLES

Bring the family out for
pick-your-own.
Pre-picked are also available.

See us at the Phoenix Park
Farmers Market in Eau Claire
on Saturdays mornings.



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Selling 1/4, 1/8, 1/16, sampler bundles, individual cuts

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Visit your local Farmers Markets now through October!



Chippewa Valley Farmers Market

Saturday: Festival Foods West Ridge • 8 am - 2 pm
Sunday: Festival Foods Birch Street • 8 am - 2 pm
Monday: Festival Foods Mall Drive • 11 am - 5 pm
Tuesday: Festival Foods Birch Street • 11 am - 5 pm
Wednesday: Festival Foods West Ridge • 11 am - 5 pm
Thursday: Festival Chippewa Falls • 10 am - 5 pm

Menomonie Farmers Market

menomoniefam.org

Wilson Park, downtown Menomonie at the
corner of 8th Street & 9th Avenue

Saturday: 8:00 am - 1:00 pm
Wednesday: 10:00 am - 4:00 pm

Eau Claire Downtown Farmers Market

ecdowntownfarmersmarket.com

Phoenix Park - 330 Riverfront Terrace, Eau Claire

Wednesday: 7:30 am - 1:00 pm
Thursday: 12:00 pm - 5:00 pm
Saturday: 7:30 am - 1:00 pm

**Don't miss out on the farm stand popping up
this fall on Hamilton Avenue in Eau Claire!**

Tuesdays & Fridays starting at 10am until Labor Day



Have you been to **AVenue Orchard** lately?

Our nut free **Kreation Kitchen** has
unique desserts all year long and seasonal
treats that are sure to delight everyone
young and old.

- Featuring delicious baked goods like cookies, cakes, breads, freeze-dried items, all made in small batches. Seasonal pies, dessert trays and unique Norwegian goodies are available for special order.
- We're always adding to our large variety of jams, jellies, sauces, and butters. Made in small batches in a nut-free kitchen for that homemade feel. **Our orchard has over 20 varieties of apples**, many able for U-pick in the fall! We also use our own apples in our sauces and butters!
- Our apple cider and apple cider slushies are unlike any other ciders out there! Made with our own apples and nothing else, there's nothing that can compare!
- Available at these local farmers markets: Menomonie, Chippewa Valley FM (Birch St), Pine Lodge Chetek, Stillwater MN and more! Check out our website or FB page for all locations to find us!
- Last year, 2025 AVenue Orchard's Kreation Kitchen took home 3 state ribbons from the Wisconsin State Fair!



6700 US Hwy 53 - Eau Claire
715-563-5874

**ORDER
ONLINE!**

  **avenueorchard.com**

SUPPORT YOUR LOCAL ORCHARDS

As autumn arrives, local orchards become more than just beautiful destinations filled with colorful leaves and crisp apples—they become an important part of supporting the families and farms that keep our communities thriving. Every visit to a neighborhood orchard helps sustain local agriculture, preserves farmland, and strengthens the regional economy.

When you purchase apples, pears, pumpkins, cider, honey, baked goods, or other seasonal products directly from an orchard, more of your money stays in the local community. These purchases help farmers cover the costs of planting, maintaining, and harvesting their crops while allowing them to invest in equipment, employees, and future growing seasons.

Supporting local orchards also helps protect valuable farmland from development. Many family-owned orchards have been passed down through generations, preserving agricultural traditions and providing fresh, locally grown food. By choosing to shop locally, consumers help ensure these farms remain productive for years to come.

Beyond the economic benefits, local orchards offer opportunities for families to connect with agriculture firsthand. Visitors can pick their own fruit, learn how apples are grown, enjoy hayrides, navigate corn mazes, and experience the changing seasons together. These experiences foster a greater appreciation for the hard work and dedication that goes into producing fresh food.



Fresh produce from nearby orchards is often harvested at peak ripeness, providing exceptional flavor while reducing the transportation required to bring food to market. This supports a more sustainable food system and lowers the environmental impact associated with long-distance shipping.

This fall, consider making a trip to a local orchard part of your seasonal tradition. Every apple picked, pie purchased, and gallon of cider enjoyed is an investment in local farmers, local businesses, and the future of your community.

COME SEE US THIS SUMMER AT YOUR LOCAL FARMERS MARKET!

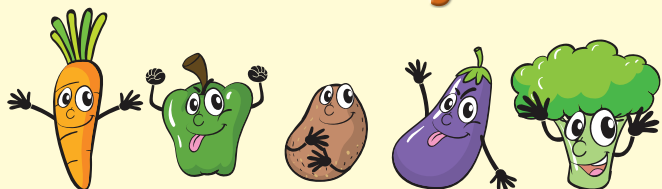
- **Sundays:** 8 AM - 2 PM - Festival Foods, 2717 Birch St., Eau Claire
- **Tuesdays:** 11:30 - 2:30 PM - EC Govt. Center, corner of Lake St. & 2nd Ave.
- **Wednesdays:** 10 AM - 6 PM, Wilson Park, 800 Wilson Ave., Menomonie
- **Saturdays:** 9 AM - 1 PM, The Pine Lodge, 2420 6 1/4 Ave. Chetek
8 AM - 1 PM, Wilson Park, 800 Wilson Ave., Menomonie
- **Once a Month:** Stillwater, MN - Various weekends. Please check website or FB for exact dates. 12300 40th st N, Stillwater.



Other Events will be posted on
FB and on our website

aveappleorchard.com

**Visit our website to
download a fun farmers
market scavenger hunt!**



secondopinionmagazine.com



BURGER NIGHTS 2026 SCHEDULE

APR 30 - OCT 4

**EVERY THURS & FRI AT 4PM
SAT AT 3PM & SUN AT NOON**



TH: TRIVIA, FR & SAT: LIVE MUSIC, SUN: BINGO

OPEN RAIN OR SHINE



Aug 1:	Galyne Goodwill duo (GMOD)	Sep 4:	Dwayne Thomas
Aug 7:	Zakk Grandahl	Sep 5:	Tommy Wortruba
Aug 8:	Pete Henry	Sep 11:	TBA
Aug 14:	Jordan Bain	Sep 12:	Corey Rae White
Aug 15:	Zeke Fitz	Sep 18:	TBA
Aug 21:	Jack Willems	Sep 19:	Derek Westholm
Aug 22:	The Woodland Spring	Sep 25:	TBA
Aug 28:	Quenten Brown	Sep 26:	Nick Hensley
Aug 29:	Blaine & Leah	Oct 2:	TBA
		Oct 3:	Josh White

VOTED THE #1 BEST ORGANIC FARM



**BRING THIS COUPON IN FOR
HALF OFF YOUR FIRST DRINK!** Expires Oct 4, 2026

CHECK  FOR UPDATES!

SPROUT CAFÉ BRINGS FRESH, LOCAL FLAVOR TO AUGUSTA



If you have driven through Augusta as of late, you'll see a new sign donning the main drag and you absolutely must stop! Sprout Café combines farm-fresh ingredients, culinary genius, and a welcoming smile and with Head Chef Tyler Thelen and his fiancé Danielle Menting at the helm, you won't be disappointed.

Recently voted **Best Chef in the Chippewa Valley**, Chef Tyler has a reputation for creativity and passion for showcasing quality ingredients, Thelen brings years of culinary experience to Sprout Café. His philosophy centers on letting fresh, local products shine, transforming simple ingredients into memorable dishes that keep guests coming back.



One of the café's defining features is its commitment to a seasonal menu. Sprout Café embraces Wisconsin's growing seasons by adjusting dishes as fresh ingredients become available. Diners can enjoy vegetables from **Sam's Produce**, sweet **Augusta Blueberries** in addition to Door County Cherries and other local fare from local farmers.

The result is a menu that continually evolves, giving customers something new to discover with every visit while highlighting the best flavors Wisconsin has to offer.

Whether stopping in for a hearty breakfast or a Friday fish fry guests will find meals prepared from scratch with care and attention. From comforting favorites to creative seasonal selections, the menu is designed to appeal to a wide range of tastes while emphasizing freshness and quality. And, let me just say, the Fruit cereal cheesecake topped with a rich cherry compote and ube whipped cream was out of this world!

Sprout Café's commitment to the community extends beyond its kitchen. The business also hosts **Sprout Community Days** that invite local farmers, makers, and artisans to showcase their products. These market days provide valuable opportunities for local entrepreneurs while giving residents a chance to shop locally, meet the people behind their food and crafts, and strengthen community connections.

More than just another restaurant, Sprout Café represents an investment in Augusta's growing downtown and local economy. By purchasing ingredients from nearby farms and creating a welcoming gathering space, the café helps keep dollars circulating within the community while celebrating the agricultural heritage.

With Chef Tyler Thelen's talent, a menu inspired by the changing seasons, and a deep commitment to supporting local farmers and businesses, Sprout Café will no doubt quickly becoming one of western Wisconsin's most talked about culinary destinations. Whether you're a longtime Augusta resident or simply passing through, it's a place where fresh food, local pride, and genuine hospitality come together on every plate.



Serving you farm to table faire with "Chef Driven" dishes that are sourced locally.



312 EAST LINCOLN ST, AUGUSTA

