



AUTUMNWOOD FARM

• Since 1902 •

MILK FROM GRASS TO THE GLASS

AUGUST 2009 · NEWSLETTER

651-464-0776 • autumnwoodfarmllc.com

❧ A HISTORY LESSON ❧

Many visitors have asked about the history of this farm, so here goes....

Displayed on a wall of our farm's creamery store wall is a document granting title of the original 160 acres to a widow of a New York military veteran of the War of 1812. The certificate, dated Oct 10, 1859, bears the signature of James Buchanan, the fifteenth President of the United States. Prior to this time, the land was populated by American Indians (arrowheads were found on the property through the 1980's)

In the late 1800's, the farm was purchased by the Pollries family, who were relatives to my paternal grandfather's side of the family. My grandfather, Franz (Frank) Daninger immigrated to America in 1882, first living in St. Paul, then Linwood. He settled on the Forest Lake farmstead in 1902 with his teenage bride Stephanie. Together they raised 15 children. My father, Michel was their 11th child. The family lived in the 2 story house, which stands today. By the 1930's, the family practiced subsistence farming, growing and raising most of their own food. Cows were milked by hand and water was carried from a well a half mile away.

Michel married Florence Cushing in 1953 following his service in the Army Air Corps during WW II. Florence had grown up on her family farm located west of Forest Lake in Columbus township. Together they raised 6 children, of which I am the 5th.

Throughout the 1960's, the hogs and vegetable crops were slowly replaced with dairy cows. Many of our family's memories include baling hay in small square bales and stacking it away in the always too hot barn. Cows were milked with surge milker buckets, which were manually carried to the bulk tank.

Sharlene (who grew up on a dairy farm in Fountain, MN) and I married in 1986. Together we gradually bought the farm, which had grown to 200 acres. A pipeline milking system with automatic takeoffs was installed and registered Holsteins became a larger part of the herd.

Sharlene and I are raising 4 children on this farm. We have tried to help them gain an appreciation for the work, sacrifices and struggles that have preceded our time here. We are grateful to God for the opportunity to pass on this heritage.

– Pat Daninger

Autumnwood Dairy
Store Hours
Monday- Friday
Noon-6pm
Saturday, 10am-4pm



On the Farm...Dry weather continues to rule, slowing growth of the pastures and corn, but making it easier to keep the cows clean and healthy.

A bovine podiatrist (hoof trimmer) recently spent a day here, giving trim jobs to about forty animals.

WHAT'S NEW

HALF & HALF IS HERE!

Sold in glass pints at our farm store and most of our retail outlets.

AUTUMNWOOD MILK COMES TO LAKE ELMO AND ST. PAUL

Three new stores are selling our milk. Hagberg's Country Market in Lake Elmo and Mississippi Market, at the corner of Selby & Dale, and their new store at 1500 West 7th Str.

WHERE TO PURCHASE OUR PRODUCTS

Autumnwood Dairy Store
(M-F Noon - 6pm, Sat 10-4)

Andover - Festival Foods

Bloomington - Festival Foods

Brooklyn Park - Festival Foods

Forest Lake - Marketplace Foods

Forest Lake - Cub Foods

Hugo - Festival Foods

Hugo - Grundhofer's Old Fashion Meats

Lake Elmo - Hagberg's Country Market

Lexington - Festival Foods

North Branch- County Market

St. Michael - The Marketplace

Saint Paul - Mississippi Market

Stacy - Stacy-Lent Tesoro

Stacy - Tim's Country Cupboard

Stillwater - Cub Foods

Vadnais Hgts - Festival Foods

White Bear Lk - Festival Foods

