



american honey

FARMER'S DAUGHTER

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## Grandma's Kitchen



### *Grandma's Kitchen*

\ 'gran(d)-,mä's 'ki-chən \

NOUN

A place where hunger meets satisfaction, and everyone gathers.



## Farm Fresh



Grandma was by far the original Queen Grand Mama for the farm to table movement, before that was even a thing. We've all had exceedingly great food at many restaurants before; sometimes I am even convinced it tastes so good because I didn't have to cook it myself. But not one restaurant can rival the fresh, farm to fork dining that comes from the real farm kitchen. Fresh eggs and vegetables picked the same day. Homemade bread with homemade jam from the ripe grapes of the vine. Beef, pork or chicken straight from the farm to the local locker to the stove. Fresh garden potatoes and carrots recently dug in the heat of the sun. A steaming ear of sweet corn dripping in butter and salt. If you haven't had this experience, I would recommend you add it to your bucket list. Day by

day the farm kitchen cook can whip up the most amazing fresh and healthy dishes and give the one eating it the most warm and welcoming comfort food the US has to offer. Nothing like a home cooked meal, they say.

## à la mode

We could even add homemade ice cream to the menu. I remember the days when Grandma and Grandpa would have a crew over and we would make homemade ice cream. The recipe was passed down from a dear friend and fellow church lady, Arlene. My mom tells the story that as a child they would mix together the ice cream and take turns hand-cranking the ice cream freezer. It gave a new meaning to "will work for food". As the years passed, Grandma invested in an electric ice cream freezer, to everyone's delight. While it was loud, it was a lot easier than the hard work of the hand crank and just as delicious!

## Feeding the People – Less Farms, More Food

Although the farmers enjoy the fruits of their labor at their own kitchen tables, the fact is, providing the US and world population needs, like feeding the people *is* the business.

According to [realityworks.com](http://realityworks.com) "The average U.S. farmer can feed 155 people" in today's economy, as compared to 26 people in 1960. The USDA reported that [in 2020 there were 2.02 million farms in the United States and 897 million](#)



[acres of farmland](#). Sadly, this is down from 2007 when there were 2.20 million farms reported. While that is concerning, the business has tripled its outputs from 1948 to 2019, because of innovative technology, not just in more efficient equipment, but in livestock and crop genetics.

## "Will Work for Food"

I think of my Great Great Aunt Edna, the beloved Auntie, that I mentioned [in a previous post](#), when I think of this. When her parent's generation started farming, they used horses and pull-behind plows and equipment. The labor intensity of this was a full-time job plus some. By the time Auntie passed away in 2015, she had seen almost a century of incredible business improvements. While the invention of the first gas powered





tractor happened in 1892, it wasn't until 1922 that this was an affordable piece of farm equipment. She saw the evolution of the plow which led to the dust bowl of the 1930's, when over-plowing occurred. She experienced the depression and saw the return of good business with WWII. History could go on and on. By the time she passed away, the tractors and combines of today had Global Positioning Systems and sensors that require no driver, so the tractor can work around the clock. When looking at it in this manner, it is easy to see why the outputs increased, even though the business is declining. Today my dad and uncles have off farm jobs in addition to their farm work. There simply wasn't time for that when Auntie started off in the business. But I digress . . .

## Grandma's Farm Table ~ Est. 1964

Grandma's farm table was established in 1964 when her and Grandpa began their farming operation.

According to the [Farm to Table Movement timeline](#), this was a time when packaged goods and processed foods were thriving. My compliments to *Little Debbie* who invented the Oatmeal Cream Pie during this time. But in



Grandma's kitchen, the farm was mostly self-reliant to feed the family, as well as provide the family business. **It was a place where the table was never too small.** Visiting neighbors and friends or extended family would stop by for a meal or a cup of coffee and some fresh baked goodies, but also for fellowship. It was a place where the nourishment went beyond the food. Problems were solved, burdens were shared, a delicious treat was served to celebrate good news, a warm dish was provided in times of sorrow. The kitchen was where the heart of the farm would beat. The recipes, joy, and love that flowed from that one room goes on in the hearts of my family every day. Blessed are those who have had the good fortune to experience a seat at a farm table, and even better, in Grandma's farm kitchen.

Sincerely,

*an american honey*

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