

Miles Away Farm

'A closer look into a small, environmentally sound farm' By Cleo Corliss-Gremillion

This spotlight was created through the Whitman College Fellowship Program in partnership with the Sustainable Living Center. See this and more Spotlights at www.slcww.org

Miles Away Farm (MAF) was founded as an LLC in 2010 with its first sale in June 2011. The farm is owned and operated by Jennifer Kleffner, with help from her husband Michael Erickson, Whitman student interns, community volunteers, and part time employees.



Jennifer became a producer because of her love for food and her belief that farming is one of the best ways she knows of to build a strong community. She operates her farm based on the principles of permaculture where everything has a job, and everything works to support something else. Although not certified organic, MAF uses organic farming practices.

The MAF team raise chickens, ducks, turkeys, rabbits, and American Blackbelly sheep. The animals work as natural pest eliminators and their manure acts as

fertilizer. MAF also grows a variety of fruits, which are harvested and prepared into jams; vegetables – mostly tomatoes and peppers; produce personal care products like soap, lotion and shampoo; eggs; and herbs used for spice mixes and teas.

Jennifer, like many others, have had to adjust to doing business in the Covid world. Usually a staple at Walla Walla's Downtown Farmers Market, Jennifer's products are now available by ordering online at miles-away-farm.square.site for shipping, local delivery or to pick up directly from the farm.

Select products are also available through Hayshaker Farm's mixed farm market boxes, Welcome Table's farm stand and Frog Hollow Farm's farm stand.

Jennifer has been writing a DIY homesteading blog for the past 10 years.

View it on her website:

milesawayfarmwww.com

For more photos and updates on Miles Away Farm, explore their Instagram page:

[instagram.com/milesawayfarm](https://www.instagram.com/milesawayfarm)

