

A Woodland Wander

with Klarhet

LEARNING TO LIVE IN CLARITY



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- **What's coming next-**
SO EXCITING, don't miss it!
- **Become part of the**
Klarhet Story

If you missed it on our social, be sure to check out our origin story video [HERE](#).



What's been going on?!

The big barn is up!

- Our 30 x 65' barn is up and the goats have moved in. It's nice and bright inside and will serve as the perfect winter spot to stay safe and warm.
- New pens and feeders were built to minimize hay waste (the goat's special skill), and allow for easy clean out to optimize our composting process.

Our most recent mamas and their boys are now with the full herd in the barn. We keep our does with their kids during the day and only separate them in the evening to allow us to milk them in the morning. We find this arrangement is a win for all—the kids are allowed to nurse and flourish alongside their mama and we get just enough milk to sustain our family and employees.



Sisters, Billy Jean and Cecelia, basking in the early winter sun

- We bred 15 goats so far this fall with expected delivery dates in late January and May!
- With more babies, more milk is also on the way. We're hoping to have enough to start selling our cheese in small batches soon!
- The bucks are now in a new barn as well and are much happier in their larger run.
- Our chickens moved too! Egg production dropped dramatically when we switched to fully free range this summer—our hens kept laying their eggs in the woods! They're now content in their winter greenhouse, giving us some time to plan how to free range more efficiently next year.

What's next?!

We are adding a restaurant and marketplace!

- Oh my goodness, we are excited for this! We will have natural foods grown locally (ours included!), eco-conscious home goods, and responsibly sourced fast-casual dining on offer.



Our teaching kitchen offerings will begin soon!

- We'll be combining integrative nutrition with hands-on cooking to serve up a one-of-a-kind dining experience you can take into your future.



We're building ZOMES!

- A greenhouse zone will be added over the winter for private tasting menu experiences, seed starting, and goat yoga.
- Up to 5 additional rental zones will follow. They will be off-grid and minimally designed, maintaining focus on the stunning windows and sky above. Get ready for some sensational dark sky sanctuary views!

Our property will be professionally designed by Midwest Permaculture!

- The design will guide how we will optimize our resources and truly turn this project into a thriving, regenerative ecosystem. We can't wait to see the final plan in February!

Become part of the Klarhet story...

Subscribe to our monthly sponsorship program and help us build a thriving ecosystem.

Build our food forest with us:

\$50/month allows us to steadily expand our food forest with more perennials, hügelkultur beds, and irrigation ponds each year. We'll send you quarterly updates on our progress along with a simple, nutrient-rich recipe you can enjoy at home. We'll also dedicate a tree or shrub in your name each year.



Chicken composting at work!

Enjoy a chicken flock (without the coop mucking):

- \$100/month supports the expansion of our composting program, allowing us to feed our chickens 100% on county collected food scraps and compost. Better for the planet, better for the birds, better eggs for humans. Plus, you can name your own hen or roo!

G.O.A.T. Membership:

- \$150/month covers feed, supplies, and labor to care for a single goat under regenerative farming practices. We practice natural medicine (except in emergencies), feed organic hay and grain, and pasture our goats during warm months. We'll send you quarterly updates on your happy friend and give you full naming rights!

Sign up [HERE](#)