

Living The Dream Called Farming

Bauman's Cedar Valley Farm

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Rosanna Bauman, the oldest daughter of John and Yvonne Bauman declares, "Farming together is an amazing way to live and work, we're honoring God daily, keeping the faith, and cherishing our family". Rosanna says it is the family's faith that drives their desire to work together.



Located near the Cedar Valley Reservoir in Kansas; between the rural communities of Garnett (population 3,265) and Westphalia (population 163), Bauman's Cedar Valley Farm is a highly diversified three-generation family farm, established on 160 acres in 2001. John and Yvonne, their six adult

children and spouses, and their grandchildren all work cohesively, on their small Kansas farm, to produce high quality food, meaningful work, and a better world. The varied interests amongst their family members resulted in the family's participation in every step of the food production chain. Bauman tributes their successful vertical integration to their rigorous determination to find their own solution to problems and never giving up. This strong resolution led not only to a successful farming operation, but numerous other businesses. In addition to the home place, they now have two USDA inspected facilities; ANCO Processing (for poultry), [Bauman's Butcher Block](#), butcher shop and market, and [Bauman's Mobile Meat Market](#). The challenges of selling their frozen meat at numerous Farmers Markets led to the purchase of a 20-foot enclosed trailer, where they can display vacuum packaged meat behind glass-doored freezers. This allows customers to walk through and pick up what they choose to purchase.



When you shop at Bauman's Mobile Meat Market, you're buying from the farmer/producer who is also the butcher. Supplying you with safe, high-quality, pasture-raised meat (beef, pork, lamb), poultry (chicken and turkey), and eggs for your family's table is their highest priority. During the regular market season, you can shop the Bauman's Mobile Meat Market at the [Overland Park Farmers Market](#) on Wednesday and Saturday mornings as well as the [The Olathe Farmers Market \(Black Bob Park\)](#) on Saturday.



Baby chicks are picked up at the hatchery, fed non-GMO grains that Bauman's raise and grind themselves. As soon as they are feathered-out they move them to green grass and then they move them to fresh grass daily. Their grass-fed beef, pork and lamb follow the same lines of constant rotation. Animals are hand-butchered at the farm's inspected facilities, then delivered direct to consumers supporting their farm. This allows the Bauman's to have ultimate responsibility for the food they produce.

Part of their meat business includes Meat Investment (MIC) Cards. These cards allow consumers to invest in locally raised meat at their convenience. Customers can purchase a MIC card at any time, for example when receiving a tax refund, then use it as credit when they are actually ready to take the meat home, or when product is ready. Investing in MIC cards pays the customers dividends and gives them priority privileges when it comes to meat supplies. For example, around Thanksgiving time when the turkeys are ready. Bauman's also offer a weekly newsletter with educational materials, recipes, product information and more, signing up for [Fresh Talk](#) is fast and easy!

Their story doesn't end with overcoming the meat industry's adversities. The Bauman family has simultaneously built multiple Ag-related businesses: Bauman's Farm Feeds, Bauman Brothers Custom Ag Services, and Bauman's Pet Products. These diversified expansions carry with them what Rosanna calls the "neighbor component". The Bauman's deliver their self-processed non-GMO feed to neighbors and to stores in eastern Kansas, they aggregate grains with neighbors, and their custom planting, spraying, harvesting and trucking business provides services for themselves and neighbors expanding across 30,000 acres. In all, they have about fifteen different enterprises that they track and separate. Each business having implications much larger than just the Bauman family.



"We believe our small family farm can have an impact not only in our Kansas neighborhood, but state-wide, nationally and even internationally," Rosanna said. From the start, the Bauman's have made sustainable farming practices a keystone to their farm operations. From educating through telling their story inside their egg cartons, to speaking with farmers in Uganda, Rosanna and her family are quintessential local food producers and entrepreneurs promoting local foods and local farmers.