

Cardinal Acres  
Adam & Jessica Skoda



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*"As a family, we eat the same food from our farm that you serve at your table."*

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Adam Skoda remembers gardening with his grandpa Victor. "I hated every minute of it," he laughs.

But, as you might suspect from the Norwegian boy who won a lutefisk eating contest at age 12, Adam has great fortitude for the long, unglamorous hours that farming requires. Today he is not only an advocate for locally grown food; he has prioritized farming in his very busy life.

Adam's wife Jessica is of Lebanese and Irish decent and brings new recipes and twists to the local market culture. She does a lot of Lebanese cooking: cabbage rolls, tabouli, couscous, lubah (a dish made with beans, rice, tomatoes and homemade yogurt) and loves to share advice with customers on how to prepare something new and different. She also bakes regularly. Five years ago Jessica developed sensitivities to food additives and preservatives so she is especially cognizant of ingredient lists and food sources. The Skodas family farm is chemical free and even though they aren't certified organic, they practice that way.



A woman with dark hair tied back, wearing a blue patterned short-sleeved shirt and blue jeans, is kneeling in a field of gladiolus flowers. She is looking down at a pink flower she is holding. The field is filled with rows of gladiolus flowers in various colors, including pink, red, and white. The background shows a line of trees under a clear sky.

Adam, Jessica and their two boys Aidan and Aunan tackle a 2-acre garden. Cardinal Acres Produce, is named in honor of the nearby state wildlife area Cardinal Marsh where they go to hike as a family and Adam duck hunts in the fall. The Skodas offer a wide range of produce at their market stand including tomatoes, peppers, carrots, beets, leeks, chard and Mediterranean squash called kusa (a Lebanese stuffing squash) and flowers - they are well-known for their stunning gladiolas. Jessica also makes artisan bread, salt-free bread, granola bars, seasonal fruit pies and baklava. Jessica and Adam both love the farmers market and the people they meet there. "We want to start a conversation about good food," Jessica says, "because everybody should be able to eat as well as we do."

You can buy Cardinal Acres' produce, baked goods, and flowers through direct Cresco area weekly delivery, at the Decorah farmers market on Saturday and at the Cresco Farmers Market one Sunday a month. Visit Cardinal Acres Produce on Facebook to see what's in season and what baked goodies are available. Or you can email Adam and Jessica at [cardinalacresproduce@gmail.com](mailto:cardinalacresproduce@gmail.com)