



Rainfield Farm

Shane Hansen & Sarah Dillon
New Carlisle, Indiana

Certified Naturally Grown • Woman Operated
Diversified • Regenerative • First Generation



Certified Naturally Grown produce specializing in lettuce mixes, herbs and heirloom varieties for retail, restaurants and CSA.





For nearly 10 years, you could find Shane Hansen, sleep-deprived and groggy, but volunteering faithfully at his local farmers market in Chicago. You can't blame him for being a bit sluggish on Saturday mornings. Shane was a professional nightlife promoter by trade. But he had a passion for bringing fresh food to his hometown community—and little did he know, that appetite would soon lead to a whole new path in life. Trading in the skyline for a hilly horizon, Shane's biggest crowd now is the pen of rescued potbelly pigs waiting to see him every morning.

Born in 2012, Rainfield Farm practices small scale farming on thirteen acres of land, one of which is used for growing produce. A couple years in, Shane met Sarah, a beginning farmer who arrived in NW Indiana from Portland, OR to build her farming career. With a few Midwest growing seasons under her belt and a shared drive to grow the best food for the community, the two teamed up to make Rainfield Farm a dynamic, unique and forward-thinking farmstead. Together, Sarah and Shane have developed a reputable line of salad greens for local grocery stores, served hundreds of CSA members over the years and donated hundreds of pounds of food to local pantries.

Rainfield Farm is Certified Naturally Grown and does not use synthetic pesticides or chemicals. Shane and Sarah take great pride in growing the freshest, most nutritious and flavorful produce with care from the soil to your plate.