

Perkins' Good Earth

Julie & Dan Perkins
De Motte, Indiana

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

This quiet farm set on 20 acres has all the amenities of a serious farmstead, with the humility and comfort of a family that fills every inch of its fields, prairies and woods with love. Dan and Julie Perkins, husband and wife, have worked their farm in DeMotte for 11 years and are raising their four children on homegrown produce and daily hikes through their 11 acres of white pine forest. Dan hails from Portland, Maine and came upon his passion for farming during his time in college, although his fondness for his mother's garden likely primed him long before formal education. Julie grew up on a farm in DeMotte (swearing she would never be a farmer or marry a farmer -- oops!) and spent her pre-motherhood career as an English teacher. Their love for family time is palpable, and growing food for the community was the obvious route to maximizing time with each other and their neighbors.



The Perkins purchased the farm from a family who had operated a dairy there for several generations, dating back to the early 1900s. Part of the original barn remains intact; it's been fully renovated and is saddled up to the newly constructed farm stand and wash pack building. This building enables the Perkins to start seeds, wash and store harvests, and create ready to eat foods in their commercial kitchen, while providing a hub of community engagement for CSA pickups. They intensively farm less than an acre of their land, using high tunnels and intentional crop rotations to extend the growing season and feed hundreds of local families. In this seemingly small area, the Perkins produce stunning amounts of tomatoes, peppers (check out the lunchbox peppers!), radishes, greens, squash, cucumbers, and garlic--all grown without the use of chemical herbicides or pesticides. The Perkins' farm is a Certified Organic farm, but Dan takes this even further with careful attention to and commitment to building soil health, to optimize the nutrition of the food they produce.

Dan, who worked full-time for the Soil Conservation District until 2019 when he began farming full-time, uses several methods (some experimental) to control pests and weeds without having to rely on conventional chemical sprays. Rotating plots, the biochar technique, solar char, composting, cover crops and good old-fashioned hand weeding keep his sandy soils healthy and high-yielding. The Perkins hardly use any equipment at all, but their unique methods have allowed them to run a successful CSA (community supported agriculture) for 9 years and to supply local restaurants and stores with fresh, locally grown produce. If you have a chance to eat a sweet pepper right out of their hoop house, your tastebuds will rejoice over the perfect crunch and addictive sweetness. The Perkins' Good Earth farm is a peaceful retreat, offering vegetables that taste pure and delicious.

We grow the food you need and love.

