

# Meet Mike Fisher

Wawanesa, Manitoba



**After 37 years on the farm,  
Mike Fisher is still finding  
new ways to grow.**





### Planning for the future

Mike's father, grandfather, great-grandfather, and great-great-grandfather have all farmed in the Wawanesa area. It's a more than 100-year-old family tradition that Mike and his children don't plan to break anytime soon.

After 37 years working on the farm, Mike has started succession planning with his own two sons, both of whom went to school for agriculture. "Once it's in your blood it's hard to get rid of it. It is truly a passion. You get up at 6:30 in the morning, you work until 9 or 10 at night—sometimes later as needed. You have to have a love for it, or you're not going to do it. I found the rainbow; I'm just trying to get the pot at the bottom."

## Finding the nectar

About 10 years ago, the family also got into beekeeping.

Not only is it a diversification of their cattle business, but Mike says, “it gives my son an opportunity to stay close to us. It’s given him freedom and the opportunity to create his own marketing plan and make his own mark.”

“Bees are so important for the pollination of our crops. We’d have nothing if it wasn’t for the bees; wildflowers, fruit trees, they couldn’t survive,” notes Mike. With about 750 hives, and a bee season that lasts from April to September, the bees keep Mike and family busy as...bees during the warmer months.



## Winding down

Raising cattle has always been a big part of Mike's life on the farm. And after so many years, he knows what he likes in a steak: "I want a New York steak, 1¼ inch thick, marinated for one to two days in vinegar, spices, barbeque sauce and HP sauce—stick your finger in until you like the taste."







### Busy as a bee

With a passion for community, the farm isn't the only place Mike spends his time. He's also a very active member of the Wawanesa community as a part-time firefighter and paramedic, and also as an umpire for local baseball teams.

"I am totally committed to community. I want a school to remain here, I want a community to remain here. I'm very committed locally—I've been a Lions Club member for 37 years. I believe in it."

There's no doubt the Wawanesa community is lucky to have him.

---

# Pulled Beef

---

## Ingredients

5–6 lb beef roast  
Onion soup mix  
1 can Coke (not diet)  
1 bottle BBQ sauce  
¼ cup honey

## Directions

Take 5–6 lb beef roast and sprinkle with an onion soup mix. Pour Coke in the crock pot, about half full. Cook in crock pot on high for 7–8 hours, turn roast to keep moist. About half an hour before serving, take roast out and pull meat with two forks. Pour juices out of pot and put meat back in. Add the BBQ sauce and honey. Stir together and let the sauce mix into the meat.

Serve on buns.

## Notes

---

---

---

---

---

---

---

---

**Mike Fisher**  
Wawanesa, Manitoba