

Meet the Peters Family

Winkler, Manitoba



**When three kids in the country
decide to start a business,
it isn't a lemonade stand:
it's a pumpkin patch.**



Raising a family

After having raised their own family on the farm, Alfred and Arlene Peters (who are now retired) are happy that their grandchildren are also getting to experience farm life.

Their daughter-in-law, Myra, says, "I think it's a privilege for our kids to have exposure to farming, even if we're not directly involved. They don't always want to go into the garden to help out, but when they do, they have fun."

And Myra's daughter Emily sees the benefits too. When asked if she wants to farm when she's older she replied: "Yeah, then I can have a dog!"



The value of a dollar

While the rest of the family farm is left to the adults, the pumpkin patch is run by three of Alfred and Arlene's grandkids—Emily, Abbey and Rhett—who seed, grow and take care of the pumpkins—including pricing, based on their size, and selling them. There's something to learn in each part of the process.

"I think for them it's an experience in being able to work for something and for an end goal," says their father, Matt. Managing money also comes into it, in a basic way. "They get to learn the value of a dollar."



The secret

According to Arlene, the secret to growing a great pumpkin has to do with the soil type. A loose, sandy soil that drains well and holds enough moisture—but not too much—is key. And it seems to be working—the grandkids have sold pumpkins in the 25 to 30 lb range.



End of season celebration

"If it weren't for Nana and Papa, our kids wouldn't have the pumpkin business," Myra explains. "They have a container that the money they earn all gets added to. At the end of the season, they count it, divide it three ways and they each get their share. They keep a portion out so that they can take Nana and Papa out for ice cream. We let them decide what to do with the rest."

And how do they choose to spend it? It seems they are quite responsible—typically choosing to give a little to their church, spend a little and put the rest in the bank.

Through their business, Emily, Abbey and Rhett aren't just learning lessons that will serve them well for years to come—they're growing even closer relationships with their family.





Pumpkin Pie

Ingredients

2 cups pumpkin
2 eggs
1 cup milk
½ cup sugar
½ tsp cinnamon
½ tsp ginger
½ tsp nutmeg
½ tsp salt
2 tbsp flour

Directions

Mix pumpkin, eggs and milk and blend until smooth.
Mix dry ingredients together, add in spice mix and blend. Pour into two unbaked pie shells.
Bake for 45 minutes at 400°F.

Notes

Alfred & Arlene Peters
Winkler, Manitoba