

other restaurants, because according to Garfrerick, there's not enough to go around.) In the spring, the café features a tomato salad with peas, sweet corn and goat cheese (among a few other ingredients). In fall and winter, greens, radishes and eggplant are included with restaurant main courses of seafood, beef and poultry. Even cocktails feature the farm's produce, including a martini made with apple, celery and ginger juice. Beef raised on the farm is ground and used in meatloaf and burgers.

It's a natural fit for a farmer who feels passionate about what comes off his land, but a crazy decision just the same, says Hastings, with whom Garfrerick cooked before opening his own restaurant. "I told him, 'Don't!'" Hastings says, only half-jokingly. "You're an ex-fighter pilot and [former] executive of major corporations. What are you thinking? After all that hard work, and you've saved up all that money, now you're going to throw that treasure into a black hole called a restaurant?"

"But I knew he was committed and that anything he does, he does very well." The result, continues Hastings, is a restaurant that's "warm and inviting, where the food is delicious. It is a reflection of Dave, and therefore I love it."

When queried on the same topic, Garfrerick quietly chuckles. "You try one adventure after another in life," he explains, "and then you eventually find something that feeds you and makes you feel like you have a purpose and value."

It just happens that what feeds that value in this fighter-pilot-cum-executive-cum-farmer-turned-restaurateur is feeding other people. He says he runs the farm and restaurant "because I like making people happy, providing an environment for people to engage with each other, [where they can] have fun and get nourished."

He admits that running the two enterprises presents their own challenges, but, he thinks, they're also a terrific complement to each other. "If there's something wrong with the produce," smiles Garfrerick, "I know who to talk to." **FL**



All-Purpose, Built to Last

A reliable tractor and a knowledgeable dealer help keep things operating smoothly for any size operation.

THE MF275 ON DAVID GARFRERICK'S 200-ACRE FARM performs a multitude of chores. It's used to operate a vertical tiller, move hay for cattle, maintain the roads on his land, work a front-end loader, pull a wagon—and that's just a sampling.

"The Massey is the only thing I've ever used, and I find it very convenient," says Garfrerick. "It's easy to change out implements and maintain. It just saves a whole lot of physical labor, having a good-size tractor like that."

It's also reliable, he says. "We don't have to do a lot of repair work on it, which is a surprise because it's old." Garfrerick, who bought the tractor used, hazards a guess it's at least 30 years old.

Because of the tractor's age, maintenance is all the more important. "It's the only one we own, so it's critical we keep it running," he says, adding that his dealer, Bannister Tractor Co., in Oxford, Ala., "keeps me advised on what to do.

"They're familiar with the parts and the typical things that will solve issues when I need maintenance and repair. And they're familiar with the preventative maintenance I need to keep up with. They're just knowledgeable about the tractor itself.

"That's a huge help for me," says Garfrerick, noting that, with running a restaurant and farm, he's got a lot going on. "Taking care of the tractor is one less thing I have to worry about."

FROM FARM TO TABLE

Visit the Garfrerick farm and café via video, and see David and Dede's guard donkeys on patrol. Also, David shares a recipe for a holistic anti-parasitic supplement to help keep cattle healthy at myFarmLife.com/earthandsky.

