

A man and a woman are standing in a field of tall grass. The man is wearing a white cowboy hat, a dark blue short-sleeved button-down shirt, and blue jeans with a large silver belt buckle. The woman is wearing a light blue long-sleeved button-down shirt, blue jeans, a brown belt, a colorful beaded necklace, and a watch. They are both smiling at the camera. The background is a lush green field with trees in the distance.

Jan FARMER HOUSE

THE FALL EDITION

The Triple
Crown Idea
House

FINDING A
PLACE TO
REST

Furnishing More
Than Friendship

Plus SOUTHERN FLAVORS,
MADE SIMPLE

- Salisbury Steak Meatballs • Slow Cooker Chicken & Dumplings
- Southern Shrimp & Grits *and more!*

"Every ladder climbed was a step taken together."

FROM THE FIRST NAIL to the final walk-through, this home came to life through the hands of so many who shared one vision and gave it their all.

To every framer, painter, plumber, electrician, installer, vendor, and friend who showed up—on ladders, behind the walls, and beside us every step of the way—we see you, and we're so thankful.

This home carries your craftsmanship, your care, and your commitment.

We couldn't have done it without you.

With all our love and gratitude,

The Farmer Family



Thank you



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Linzi Geiger, Motz Turf, Ethan Farmer, Erez with Stone Pros Granite,
Donna Berling with Huff Realty and Anita Yassui

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With love FROM OUR FARMER HOUSE



PUTTING THIS MINI PUBLICATION together has been nothing short of a dream come true. I've loved magazines for as long as I can remember. There's just something about holding one in your hands—flipping through pages filled with heartfelt stories, inspiration, and recipes you want to dog-ear and save forever. So when we were invited to create a showcase home, the idea to make a special edition print piece felt like the perfect way to say thank you for stopping by and walking through a place we poured our hearts into.

This issue is just that—a small glimpse into our family, our story, and what matters most to us. From our cover story Finding a Place to Rest, which shares the journey of our blended family and the healing we've experienced through building our home together, to a few of our favorite tried-and-true recipes, everything here was chosen with love.

These are the meals we actually cook. The spaces we actually live in. And the rhythms that have helped us create not just a house—but a safe, sacred space where our family connects, heals, and dreams together.

At Our Farmer House, we like to say we build homes that build families. And it's not just a slogan—it's a mission. Because we believe that strong homes can anchor strong marriages, and strong families create the kind of legacy that really matters.

Building the Triple Crown showcase home was such a fun and creative project for Daron and me to work on together. We were inspired by a warm blend of European charm and modern farmhouse design—something classic, clean, and deeply personal. As part of the Southern Living Custom Home Builder Program, we've admired so many of the beautiful homes featured through the years, and it's been an honor to bring our own version of that



dream to life. Thank you for visiting. Thank you for reading. And most of all, thank you for letting us into your hands and hearts, even for just a few minutes.

As you head home, we hope you'll pour yourself a cup of coffee, settle in, and enjoy this publication as much as we loved creating it. We hope these pages inspire you to make home your favorite place to rest.

With gratitude and grace,

Brooke ♡

Brooke Farmer

"More than a house, we built a home—a sacred space to rest, reconnect, and dream again."

Editor in Chief: Brooke Farmer | Creative: Megan Cronje | Cover Photo: Miranda Hertel

For subscription information, editorial questions contact hello@ourfarmerhouse.com,
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THE TRIPLE CROWN IDEA HOUSE:

WHERE STORY MEETS STRUCTURE

When we set out to build our very first idea house—a home designed entirely by us, not for a specific client, but as a creative expression of what we believe makes a house a home—we had no idea just how personal it would feel.



1

HIS WASN'T JUST ANOTHER BUILD. It was a chance to step out with vision, take design risks, and create

something that spoke not only to our style—but to our story.

Located in the heart of Triple Crown, this showcase home is the first of its kind for us. And if we're honest? We were nervous. Sharing something so personal in a public way—where every detail is up for discussion—can feel vulnerable. But we reminded ourselves: our passion isn't just building houses. It's building homes that build families. And this was our chance to invite others into that vision.

From the moment you step inside, you'll notice the timeless contrast of white and black—classic, clean, and always in style. The European-modern cottage feel sets the tone, with light oak floors, vaulted ceilings, and warm wood beams that instantly say: welcome home.

One of our favorite design decisions was bringing the exterior stone inside.



“If you’re going to try something adventurous, do it in the powder room!”

The textured white stone that graces the front of the home makes a stunning return in the dining and kitchen area, offering a depth and charm that feels both cozy and elevated.

If you ask Brooke her favorite space? It's hands-down the hidden pantry. Deep green cabinetry, ceiling wallpaper in a classic William Morris print, and enough space to store—and make—family meals

for years to come. It's the kind of room you want to be in.

The powder room might surprise you—bright, bold, and anything but shy. We always say, “If you're going to try something adventurous, do it in the powder room!” It's the perfect space to reflect your personality and wow your guests.

Upstairs, the bunk room and game area are a kid's dream—and every grandparent's secret weapon. Built-in bunks continue to trend, and we don't see them going anywhere. They offer both function and fun, creating the ultimate sleepover setup.

Downstairs, we added a cozy movie room (because movie nights are sacred around here) and a full guest suite with a private bath. Plenty of storage, too—

because no one's ever said, “I wish this house had less storage.”

And then there's the backyard. The diamond paver patio with turf inlays, fire pit, and European-inspired design makes this one of our favorite spots. You can almost hear the music playing and glasses clinking as the sun sets.

We built this house with heart. Every detail was a decision made together—from the layout to the lighting to the way you feel when you walk through the front door. It's our hope that as you tour the Triple Crown Idea House, you see more than a floor plan. You see a story. A gathering place. A fresh start.

And maybe... a little inspiration to dream again.

—Brooke + Daron Farmer



PANTRY WALLPAPER:

William Morris, antheropologie.com



POWDER BATH WALLPAPER:

Soicher Marin, perigold.com

HOUSE HIGHLIGHTS

Our favorite finds, finishes, and home staples

KITCHEN APPLIANCES

- GE Monogram® – The dream kitchen brand. Performance meets luxury with sleek, chef-inspired details. A must for any passionate home cook.

PAINT COLORS:

Sherwin-Williams Favorites

- Alabaster SW 7008 – The perfect warm white that anchors the whole home
- Shoji White SW 7042 – A soft, cozy neutral with subtle depth
- Urbane Bronze SW 7048 – A bold, earthy accent used for grounding
- Gossamer Veil SW 9165 – A whisper-soft greige that works everywhere

CABINETRY

- Custom Colors – Our kitchen cabinets are finished in Sherwin-Williams Agreeable Gray, creating a warm, grounded tone that pairs beautifully with stone, brass, and wood accents.

PLUMBING FIXTURES

- Delta® Champagne Bronze – The go-to finish throughout much of the home. Warm, elegant, and timeless—it adds just the right touch of softness and shine.

STONework

- Exterior + Interior Stone – A heavy German smear technique applied to textured white stone. Daron honed this craft in Texas, and it's become a signature element that brings rustic charm and character to both the façade and the kitchen/dining space.



A close-up photograph of a white ceramic bowl filled with Southern Shrimp & Grits. The bowl is filled with creamy, yellowish-white grits topped with large, succulent shrimp that are coated in a light orange sauce. Several green onions are sliced and scattered on top. The bowl sits on a piece of burlap fabric, which is placed on a purple and white patterned tablecloth. In the background, another similar bowl is visible but out of focus.

RECIPES

SOUTHERN FLAVORS, MADE SIMPLE

by Brooke Farmer

IF YOU'VE EVER STOOD in your kitchen craving a little comfort, these are the kind of recipes that bring you home. From slow cooker chicken and dumplings that taste just like the ones I grew up eating, to our family's broccoli salad that's been on the table for over 40 years—each one is a Southern staple made easy.

Every recipe here is simple, make-ahead friendly, and full of flavor—because at Our Farmer House, we believe good food doesn't have to be complicated to be memorable.

Pull up a chair, grab a fork, and dig in.

SOUTHERN SHRIMP & GRITS

Ingredients

For the Grits

- 2¼ cups low-sodium chicken broth
- 1½ cups milk
- 1¼ cups Quaker Quick 5-Minute Grits
- 1 Tbsp salted butter
- ½ tsp salt
- 1 cup shredded sharp white cheddar cheese (or Monterey Jack)
- Pinch of black pepper

Southern Shrimp & Grits

For the Shrimp

- 1 lb large shrimp, peeled and deveined
- 1½ Tbsp Old Bay seasoning
- 2 Tbsp extra virgin olive oil
- 2 tsp minced garlic
- 4 green onions, thinly sliced (plus more for garnish)

Directions

1. In a medium saucepan, bring the chicken broth and milk to a boil. Gradually whisk in the grits and salt. Reduce heat to medium-low, cover, and cook, stirring occasionally, until thickened—about 5 minutes. Remove from heat and stir in the butter, shredded cheese, and black pepper until smooth and creamy. Cover to keep warm.
2. Place the shrimp in a large resealable plastic bag. Add the Old Bay seasoning, seal the bag, and shake gently to coat the shrimp evenly.
3. In a large skillet, heat the olive oil over medium heat. Add the garlic and sliced green onions and cook until the onions begin to soften, about 1–2 minutes. Add the shrimp in a single layer and cook for 3–5 minutes,

flipping once, until the shrimp are pink and cooked through. Avoid overcrowding the pan—cook in batches if needed.

4. **Serve It Up:** Spoon about 1 cup of creamy grits into each bowl. Top with 6–8 shrimp per serving, a sprinkle of fresh green onions, and a little extra cheese if you'd like.

SOUTHERN “FRIED” CHICKEN

Ingredients

- 2 pounds boneless, skinless chicken breasts
- 1 cup buttermilk
- 1 tablespoon Frank's RedHot Original Sauce
- 2 cups cornflakes
- 1 teaspoon black pepper
- 2 teaspoons salt
- 1 teaspoon paprika
- 1 cup panko breadcrumbs
- Nonstick cooking spray

Directions

1. Place the chicken breasts between two sheets of wax paper. Using the flat side of a meat mallet or a rolling pin,



Southern “Fried” Chicken

gently pound until each breast is about ½ inch thick. Cut each breast into three equal-sized pieces.

2. In a small bowl, whisk together the buttermilk and hot sauce. Place the chicken pieces in a large resealable plastic bag, pour in the buttermilk mixture, and press out excess air. Seal the bag and marinate in the refrigerator for at least 4 hours, or overnight for best flavor.

3. Preheat the oven to 400°F. Coat a large baking sheet generously with nonstick cooking spray. In a food processor, combine the cornflakes, black pepper, salt, and paprika. Pulse until the cornflakes form fine crumbs. Pour the crumb mixture into a shallow dish and stir in the panko breadcrumbs.

4. Remove the chicken pieces from the marinade one at a time, allowing excess liquid to drip off. Dredge each piece in the cornflake-panko mixture, gently pressing to ensure the coating

adheres evenly on all sides.

5. Arrange the coated chicken in a single layer on the prepared baking sheet, leaving space between each piece. Bake for 15–20 minutes, then flip each piece and continue baking for an additional 5–10 minutes, or until the coating is golden and crispy and the chicken is cooked through (internal temperature of 165°F).

SALISBURY STEAK MEATBALLS

Ingredients

Meatball Ingredients

- 1½ pounds lean ground beef
- ½ cup seasoned breadcrumbs
- 3 tablespoons ketchup
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire
- 1 large egg, beaten
- ¼ teaspoon onion powder
- ½ teaspoon freshly ground black pepper
- ½ teaspoon salt
- 3 tablespoons salted butter



Salisbury Steak Meatballs



Slow Cooker Chicken & Dumplings

Mushroom Gravy Ingredients

- 2 tablespoons salted butter
- 1 small onion, thinly sliced
- 1 (8-ounce) container baby bella (*cremini*) mushrooms, thinly sliced
- $\frac{3}{4}$ cup low-sodium beef broth
- 1 (10.5-ounce) can Campbell's Healthy Request Cream of Mushroom Soup
- 1 tablespoon Worcestershire
- 1 tablespoon all-purpose flour

To Serve

- 1 (16-ounce) package egg noodles
- $\frac{1}{2}$ cup chopped fresh parsley, for garnish

Directions

Make the Meatballs

1. In a large bowl, combine the ground beef, breadcrumbs, ketchup, mustard, Worcestershire sauce, egg, onion powder, pepper, and salt. 2. Using clean hands, gently mix until just combined. Form into approximately 32 tablespoon-

sized meatballs.

3. In a large skillet, melt the butter over medium heat. Add the meatballs in batches, turning with a spatula to brown on all sides. (*They do not need to be cooked through—just browned.*) 4. Once browned, transfer the meatballs to a plate and set aside.

Prepare the Gravy

5. In the same skillet, melt the butter over medium heat. Add the onions and mushrooms and cook until softened, 5–6 minutes. 6. In a separate bowl whisk together the beef broth, cream of mushroom soup, and Worcestershire sauce to combine.

7. Reduce heat to low. Sprinkle the flour over the vegetables and stir to coat.

8. Gradually pour in the beef broth mixture, stirring to create a smooth consistency.

9. Return the meatballs to the skillet and gently stir to coat in

the gravy. Cover and simmer for about 15 minutes, until the meatballs are fully cooked and the gravy has thickened.

Cook the Noodles

10. Meanwhile, bring a large pot of salted water to a boil. Cook the egg noodles according to package directions until al dente. Drain and keep warm.

To Serve

Spoon about 1 cup of noodles onto each plate. Top with 4 meatballs and a generous ladle of mushroom gravy (*about $\frac{1}{3}$ cup*). Garnish with a sprinkle of fresh parsley.

SLOW COOKER CHICKEN & DUMPLINGS

Ingredients

- 4 boneless, skinless chicken breasts
- 1 teaspoon salt

- 1 teaspoon black pepper
- $\frac{1}{2}$ teaspoon poultry seasoning
- 2 (10.5-ounce) cans Campbell's Healthy Request Cream of Chicken Soup
- 4 cups low-sodium chicken broth
- 1 (16.3-ounce) can refrigerated biscuits (*like Pillsbury Grands*)
- $\frac{1}{4}$ cup all-purpose flour, divided
- Nonstick cooking spray or slow cooker liner

Directions

1. Coat the bottom of a slow cooker with nonstick spray or insert a disposable liner. Season both sides of the chicken breasts with salt, pepper, and poultry seasoning. Place the chicken in the slow cooker.

2. Pour the cream of chicken soup and chicken broth over the chicken. Cover and cook on high for 2½ hours.

3. Make the Dumplings (60–90 minutes before serving) On a clean, floured surface, sprinkle half of the flour. Remove biscuits from the can and roll each one out gently with a rolling pin until about $\frac{1}{2}$ inch thick. Slice each rolled biscuit into 1-inch strips (*each biscuit should yield about 5 dumplings*). Add more flour as needed to prevent sticking.

4. Lift 4–5 biscuit strips at a time and drop them gently into the slow cooker, stirring gently between each addition to prevent sticking. Avoid piling the dumplings on top of one another. Repeat until all dumplings are added.

5. Cover and continue cooking for 60–90 minutes, stirring occasionally, until the dumplings are fully cooked and tender. Remove the chicken from the slow cooker, shred with two forks, and return to the pot. Stir well to combine.

6. To Serve: Ladle the hot chicken and dumplings into bowls and serve immediately. *Optional: top with cracked pepper or a pinch of fresh parsley for a little color.*

SOUTHERN BROCCOLI SALAD

Ingredients

For the Salad

- 2 heads broccoli, cut into small florets
- 1 head cauliflower, cut into small florets
- 1 red bell pepper, finely diced
- 1 green bell pepper, finely diced
- ½ small red onion, finely diced
- ½ cup green olives (*optional—skip if olives aren't your thing*)
- 2 cups grape tomatoes, halved
- 1½ cups shredded sharp cheddar cheese

For the Dressing

- ¾ cup mayonnaise
- ¾ cup sour cream
- 1 (1 oz) packet ranch seasoning
- 1 Tbsp fresh lemon juice
- 2 Tbsp milk
- 1–2 tsp fresh chopped dill (*or ½ tsp dried*)
- ½ tsp black pepper

Directions

1. Prep the Veggies

In a large bowl, toss together the broccoli, cauliflower, red and green bell peppers, red onion, olives (if using), grape tomatoes, and shredded cheese. Set aside.

2. Mix the Dressing

In a medium bowl, whisk together the mayonnaise, sour cream, ranch seasoning, lemon juice, milk, dill, and black pepper. Cover and chill the dressing in the fridge for at least 30 minutes to allow the flavors to come together.

3. Assemble the Salad

Just before serving, pour the chilled dressing over the broccoli mixture and toss until everything is well coated. Serve cold—and get ready for compliments.

A man wearing a black cowboy hat, a blue denim shirt, and black pants stands in a field of tall, golden-brown grass. He is holding a black bucket and pouring feed into it. A large flock of white sheep with some black and brown markings are gathered around him, looking at the feed. In the background, there are green trees and a small building.

Finding A PLACE TO REST:

A REDEMPTION STORY WITH
A FRONT PORCH VIEW

How building a home became the beginning of healing—
for our family, and now, for others.

by Brooke Farmer | Photos: Miranda Hertel



T

HERE'S A KIND OF REST you can't find on vacation.

It doesn't come from spa days or sleeping in.

This kind of rest lives deeper—it's soul-level. And for us, it began the moment we said yes to building something brand new—together.

A Friendship, a FaceTime, and a New Beginning

When Daron and I first connected, we were living in different states and carrying different kinds of heartbreak. He was a widower and father of two, rebuilding life after the loss of his first wife, Ashley, to breast cancer. I was a single mom, fresh off a major transition—having just sold a startup I had poured my heart into while raising my young son.

Life had left us both with more questions than answers. And yet—something in both of us was still open. Hopeful. We started with one FaceTime.

He didn't want to text; he wanted to see my face. I remember laughing on that first call more than I had in years.

What followed was slow and steady—a friendship that turned into trust. And one day, Daron did something that still brings me to tears: he sold his house, his business, and moved across the country with his kids to start a life with me and my son.

That leap of faith became the foundation of our family.

The House That Built Us

Not long after, Daron drove me to a cornfield on the east side of Ohio and said, "I want to build us a home right here—a place for our family to rest."

What I didn't realize at the time was that we weren't just building a house—we were building a place of healing.

It was the first home we had ever



built together. Daron—after 25 years of running a construction company—took the lead on the plans, timelines, and structure. And little did I know, I would fall in love with every detail of design. From the tile to the textiles, the lighting to the layout—I discovered that creating a home was more than just picking paint colors. It was about creating an atmosphere.

Our home became a reflection of our blended life: soft and strong, broken and beautiful, a mix of stories all under one roof.

What We Found Here

Psalm 23 wasn't just a verse—it became a blueprint for how we built:

"He makes me lie down in green

pastures. He leads me beside still waters. He restores my soul." – Psalm 23:2–3

We found rest in every beam and blessing.

We found family dinners and grace at the table. Morning walks and porch-swing dreams. A slower rhythm. Deeper connection. And the kind of peace that only home can bring.

As our sheep, chickens, and other animals arrived, so did something sacred—calm. Everyone who visits says the same thing:

"There's just something peaceful about this place."

That's what we prayed for. Not just walls and beams, but a refuge. A resting place.

This isn't just our home.

It's a redemption story—with a front porch view.

MAKE YOUR HOME A PLACE OF REST

Simple rhythms, sacred spaces, and everyday choices that bring peace. At Our Farmer House, we believe rest isn't something you escape to—it's something you cultivate. These practical rhythms have helped bring peace to our home, and we hope they'll do the same for yours.

♥ **Decorate with Heart, Not Just with Trends:** Forget the pressure to keep up with the latest style. Fill your home with meaningful things—family photos, heirlooms, vintage finds, handmade artwork, or that quirky piece from your grandmother's kitchen. The story behind your décor matters more than the aesthetic.

♥ **Mix Patterns, Textures & Styles That Feel Like You:** Let your home reflect your personality as a family. Mix in cozy textiles, bold wallpapers, soft lighting, and pops of color. Don't be afraid to blend your husband's rustic touch with your flair for vintage charm. Create a look that's uniquely yours.

♥ **Gather Around the Table—Often:** There's something holy about supper. Make family meals a priority—once a week or more. Light a candle. Turn off the TV. Laugh, talk, share highs and lows. Breaking bread is about more than food; it's about connection.

♥ **Wake Up First (and Set the Tone):** Even a few minutes of quiet in the morning can change everything. I like to light a candle, turn on worship or encouraging music, and tidy the kitchen before the day begins. A peaceful rhythm starts with a peaceful heart.

♥ **Declutter What Doesn't Serve You:** A tidy home doesn't have to be perfect—but removing what overwhelms can open space for peace. Clean out that drawer. Donate what no longer brings joy. Less stuff = more calm.

♥ **Host a Simple Sunday Night Family Meeting:** In a blended, busy home like ours, this is a game-changer. Every Sunday, we gather to walk through the week: sports, school, meals, even prayer requests. It keeps us connected and cuts down on the chaos.

♥ **Celebrate the Little Things:** Whether it's a test grade, a birthday, or just getting through a hard week—we celebrate. Hang a "Yay!" banner. Make a cake. Speak life over each other. Celebration sets a tone of joy in the house.



Furnishing MORE THAN FRIENDSHIP

How a heartfelt reconnection and a legacy of design came together for the Home Show

by Brooke Farmer

I T STARTED WITH A SMILE. I didn't really know her—not yet. But Shauna became a familiar face I'd see across the sanctuary each Sunday.

We'd exchange a warm wave or a quick hello, just two women in a similar season of life, sitting a few rows apart.

We weren't close, but there was a quiet kindness between us. And when her world suddenly shifted—when unexpected loss entered her life—I felt a nudge. I didn't have the perfect words or a clear plan, but I knew I wanted to show up with love. A handwritten card. A few simple prayers. Just a small offering of comfort during a season of heartbreak.

Life eventually pulled us in different directions. I remarried and moved to Ohio. Shauna remarried too, settling into a quiet life in Owenton, Kentucky. Our paths drifted—but never fully disconnected.

Years later, a message showed up in my inbox. It was from Shauna. She reached

out for a little help with wellness and social media, and I said yes without hesitation. That visit reconnected us—and introduced me to a hidden gem: Rita's Furniture.

Tucked inside a charming Kentucky barn, Rita's isn't your average furniture store. It's a legacy—built on the vision of Shauna's late mother-in-law, whom she never had the chance to meet. Rita had a love for oil paintings and timeless, well-made pieces. And Shauna, with so much care and intention, has carried that legacy forward in the most beautiful way.

The pieces at Rita's are thoughtfully curated—full of charm, craftsmanship, and character you just don't find in big-box stores. That first visit left me so inspired—not just by the furniture, but by the atmosphere Shauna was creating. It was clear she was stepping into something she was born to do.

We stayed in touch, encouraged one another, swapped wellness tips, and shared our hearts like women who've lived through some life. And just when I thought our paths might gently part again, another message came—this time about

home staging. I was now building homes with Daron. Shauna had started staging them. And in one of those only-God, full-circle moments, we decided to work together on our Home Show house.

Over the past few months, we've styled rooms, sourced pieces, dreamed up details—and found a rhythm that feels equal parts fun and fulfilling. Shauna has brought in furniture from Rita's that adds soul and story to the space. Her eye for charm and craftsmanship has helped bring this European modern farmhouse to life in a way that feels warm, layered, and personal.

But more than that, we've rediscovered something special—a friendship that feels like it was always waiting to bloom. The kind you don't force. The kind you don't plan. The kind you're simply grateful to receive.

Because sometimes, the most meaningful connections begin with nothing more than a smile.

To learn more about Shauna and Rita's Furniture, Visit www.ritas.cc

"The best friendships don't have to be loud or flashy. Sometimes they grow quietly—through seasons, through grace, through shared vision."

—Brooke Farmer



THE *Music* BETWEEN US

by Brooke Farmer | Photo: Ryan Elliott

IF YOU'VE EVER MET MY HUSBAND, Daron, you probably know him as the guy in the cowboy hat—experienced builder, contractor, and all-around family man.

But what you might not know is that underneath that strong, quiet exterior is a heart that beats to music.

Long before we were building homes together, Daron was playing bass in a Tejano band in college—trained by one of the best bass players around. He grew up singing in church and recording music in studios long before I knew him. Music has always been part of who he is. Whether he's worshipping on stage, leading a Christmas performance, or singing karaoke at a local country bar—when he opens his mouth, people stop and listen. His voice is soulful, powerful, and unmistakably his.

That love for music has now woven itself into the fabric of our family. Our son Ethan picked up guitar early and started writing songs with Daron. Then we discovered our daughter Hailey had a natural ear for pitch and harmony. And suddenly, music wasn't just Daron's thing—it became something they all shared.

These days, they sing together, write together, and sometimes even lead worship together. It's not a performance. It's part of who they are.

And for our family, music has been more than a gift—it's been healing. It's helped us connect, soften, and grow. We love all kinds of music—from worship to country to soul—and you can often find us singing in the kitchen, writing songs at the counter, or filling the house with harmony and laughter.

"Some legacies are built with wood and nails. Ours is also built with harmony and heart."



If you asked Daron what his dream is, I think he'd quietly tell you: to sing. And in many ways, he already is.

Watching that dream come to life through Ethan and Hailey has been one of the sweetest gifts of our story. It's a reminder that some of the most beautiful legacies aren't built with wood and nails—but with harmony, heart, and a song you never stop singing.

YOUR FALL WELLNESS RESET

5 simple ways to feel better—body, mind, and soul

FALL INVITES us to come back to what matters—and that includes taking care of ourselves from the inside out. If you've been running on empty or putting yourself last, let this be your gentle reminder: it's time to reset. These five small habits have helped me feel better, think clearer, and live with more energy and peace. Maybe they'll do the same for you.

Want more encouragement for your body, mind, and soul?

Scan the QR code to listen to the Move Pray Love podcast or visit brookefarmer.com for more.



5 SIMPLE WAYS TO FEEL BETTER THIS FALL



1. TAKE A MORNING WALK

Even 10 minutes of walking outdoors can wake up your body and calm your mind. I use this time to pray, breathe deeply, and let the sunlight reset my mood.



2. FUEL WITH PROTEIN + PEACE

Most mornings I start with a coffee protein shake—collagen, almond milk, and something nourishing. It stabilizes my energy, and I've made it a moment of peace, not rush. I slow down and speak encouragement over my day while I sip.



3. HYDRATE LIKE YOU MEAN IT

Dehydration can feel like fatigue, brain fog, or moodiness. I drink water all day, and often add a hydration packet with electrolytes—sodium, potassium, magnesium—for an extra boost. It's been a game-changer for my energy.



4. SUPPORT YOUR BODY WITH THE RIGHT SUPPLEMENTS

I keep it simple but consistent. My fall staples? Vitamin D, vitamin C, B12, and adrenal support. These help with energy, immunity, and hormone balance—especially when life feels full.



5. REST ON PURPOSE

Wellness starts with rest. I've been going to bed earlier, unplugging more often, and treating sleep like sacred ground.



Built for More Than Living

A quiet blessing for every home

May this house be more than a shelter.

May it be a sanctuary.

A place where peace lingers in the hallway,
And laughter echoes through the walls.

Where mornings begin with grace,
And evenings end with presence.

May this be the place where stories are told,
Hearts are heard,

And time slows long enough to remember what matters most.

Where the table is set not just with plates,
But with love,

And the door opens wide to welcome the ones who need it most.

Let these rooms hold more than furniture—
Let them hold forgiveness.

Let them hold joy.

Let them hold generations becoming whole again.

May the ones who live here find courage to dream,
And rest from all their striving.

And may the love that grows inside these walls
Leave a legacy that outlives them.

Because this house?

It was always meant to be
more than just a place to live.

EST. *Our* 2020

FARMER HOUSE

WE BUILD HOMES THAT BUILD FAMILIES



PROUD MEMBER OF

Southern Living 
custom builder program

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WE BUILD HOMES THAT BUILD FAMILIES.

And We Give Back to the World Beyond Them.

Through our nonprofit partners, a portion of every home we build, project we complete, and page you read helps bring lasting impact to rural Africa—funding clean water, community development, and hope for generations to come.

Together, we're helping provide clean water through well drilling, equip

community farms, offer essential hygiene resources to women and girls, and support the development of life-giving community centers. Because we believe every family deserves a safe place to call home—and clean water to drink.

Restoration doesn't stop at the front door. It flows outward.

JOIN US IN THIS MISSION.

Learn more at ourfarmerhouse.com