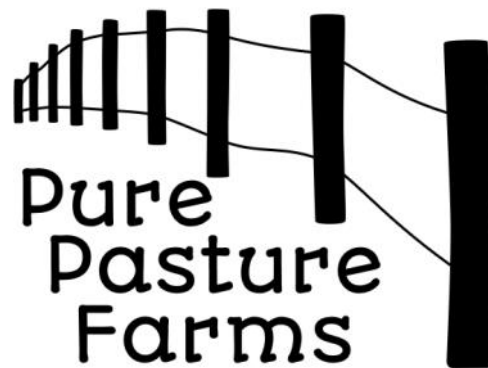


Food for Thought...

January 2017



Beginning our family farm...

Since moving to our acreage in 2014, God has been shaping us into farmers! We've been loving each project as we explore gardening, raising egg layers, meat birds, and other adventures that I'll share later!

Our goal is to produce maximum quality food while using God's resources.



No-Till Garden

We dared to begin a 'no-till' garden. After Shawn and I attended a Holistic Management course, we learned about this technique. We prayed that God would provide the woodchips and He did! 8 loads of FREE woodchips to cover our 130x40ft garden was an incredible change! Less weeding, no watering, and so many other positive changes in our produce.



Take notice of the LACK of weeds!
No... Michelle is not that great of a gardener,
it's all about the woodchips!

FAITH, FAMILY, FARM

Egg-Layers

We've purchased a new flock and expanded our numbers to have a consistent amount of eggs to sell. We now have 22 egg layers: 20 browns, 2 Ameraucanas. Oh and of course our rooster, lovingly named Gru!



We had plenty of family help us repurpose wood from our barn to build a new coop next to the garden. Our hens now have a chicken run and they love getting all the leftovers from the garden!

Eggs:

\$3.50 a dozen

OR

\$10 for 3 dozen



Psalms 85:12

“Yes, the LORD will give what is good, and our land will yield its increase.”

Meat Birds

Studying many ways of raising meat birds, we felt compelled to use a model of Joel Salatin’s, an American farmer, lecturer, and author.



We ordered two batches of 75 Cornish Cross birds from Berg’s Hatchery, slightly ‘upping our game’ from the 12 we butchered last year. Shawn built an Ohio brooder for our chicks to remain inside for 4 weeks. The kids (and adults) absolutely loved the new arrivals! We had to bring them for show-and-tell and invite friends to come witness their cuteness!



Shawn then built mobile chicken pens (thank God for giving Shawn so many handy skills!) called ‘chicken tractors’, and no, they do not have a motor. We, mainly Shawn, would move them each morning to provide the birds with fresh pasture to graze, fresh bedding, and new bugs each day. We support our local farmers and would buy local grower ration. At the end of 9-10 weeks, we had plump roasters ready for the freezer! Family helped on our butcher days and it was a lot of fun!

We had an average of about 6.5 lbs a bird and will charge **\$3.50/lb.**



2017 Goals

Hogs

We are looking forward to raising hogs as our next project in 2017. We will be using deep bedding in our barn to keep the pigs warm as well as giving them plenty of rooting to do! We plan to finish them out on pasture once the weather is warm enough. A friendly farmer let us



gather free flax straw from his crop and it was such a fun day as a family!

We loaded the trailer and the barn all by hand, which went faster and easier than trying to use any fork, shovel, or rake!

We look forward to this new adventure and hope to complete our pasture for cattle next year as well. Thankfully, we have plenty of family and friends with much experience and knowledge to share!

Looking to fill your freezer with pork and chicken next year? Please fill out the form on the next page.

The price will be **\$2.50/lb** and the butcher charges **\$0.80/lb** for cut & wrap.



Chicken: 2017 Order Form

When ordering a chicken from us, we purchase a live bird, raise it and process it for you. We will call you the week of processing and you will be required to pick up your order the day of or after processing. A \$5 deposit on each bird, which goes against the final bill, will be required with order form. Your bird will be in a durable freezer bag at pick up, we do not provide coolers for transfer.

**** We do not deliver****

******Chicken Orders due April 1, 2017******

I would like to order _____ birds at \$3.50/lb.

Please circle the month(s) you would like your birds:

I would like my chickens in: June July August (or divided between)

of birds X \$5 = _____ Deposit due with order

To order **eggs: \$3.50 a dozen or 3 dozen for \$10**,
please text 306-231-4006 or call 306-682-0775

Hogs:

When ordering a hog, we purchase a live pig and raise it to butcher weight. We deliver the live hog to Lake Lenore Butcher where the butcher details will be decided by you. You will be contacted to pick up your processed hog once it's ready. We require a \$75 deposit with order that will go against the total bill. The cost is \$3.30/lb per hanging weight (roughly 180lbs a hog) which includes basic cut and wrap. Grinding, sausage, curing and bacon is available at additional costs.

******Hog Orders due March 1, 2017******

I would like to order: _____ whole hog (approx.: \$600)

_____ half hog (approx.: \$300)

#Hogs X\$75 _____ Deposit due at order

Note: Meat cutting list & options will be provided closer to butchering.

Name: _____ Phone#: _____

Mailing Address: _____ City: _____

Postal Code: _____

Email: _____ (if you would like to join our email list)

We accept cash, cheque, or eTransfer. Cheques can be made out to:

Shawn and Michelle Peters

**Box 3866
Humboldt, Sk. SoK2A0**

Ph: 306-682-0775

Please feel free to call with any questions or concerns.