

Happy New Year!

January 2018



We want to wish you and your family a blessed year in 2018! We truly appreciate you as our customer and supporting us on the farm. We had a busy 2017, we had our fifth child, Isaac, in February and expanded our farm with cattle, hogs, and leasing more land. We'd like to fill you in on what we've been doing and what to look forward to in 2018!

Deuteronomy 8:10

“When you have eaten and are satisfied, praise the LORD your God for the good land he has given you.”



No-Till Garden

We have continued our no-till garden and have learned a few things. We need to create a wind barrier because the spring winds push the woodchips off the garden. When we seed, we simply pull back the woodchips and plant in the soil. We did not water because the soil beneath was damp. However, for 2018 we will try watering at planting to help our seedlings grow.

Late September after several frosty nights our herbs and vegetation are still green. The picture to the left shows the girls picking raspberries!

This was quite a dry year for the garden, but by having the woodchips our vegetables still grew and the weeds did not. We didn't water the garden at all. It was all watered by the little rain we had. Praise God!



We were so happy to have plenty of corn! It's our first time since moving here that we could process corn for the freezer.

Chicken & Eggs

Eggs

Due to an increase in feed costs, our new egg prices are:

\$4 a dozen **OR** pay in advance **\$20** for **5** dozen

Either text 306-231-4006 or message online

Available for pick up or deliver to Humboldt.

Chicken Feet?



Why would you ever eat these? Because they're full of vitamins, trace minerals, collagen, and calcium, that's why! We finally made chicken stock with chicken feet and it was incredible! We did not actually eat the feet, those were a treat for the cats... no waste on our farm. We have **feet and liver for \$3.00/lb**

Our chickens were raised the same as last year. Fresh pasture each day along with feed from local farmers. They benefit by eating healthy forage, dandelions, alfalfa, clover, and various grasses along with protein rich bugs.

Our birds ranged from 3-6 pounds each at \$3.50/lb. Continue reading for the order form.



Shawn is busy watering down the chickens in the July heat to keep them cool.



Psalms 85:12

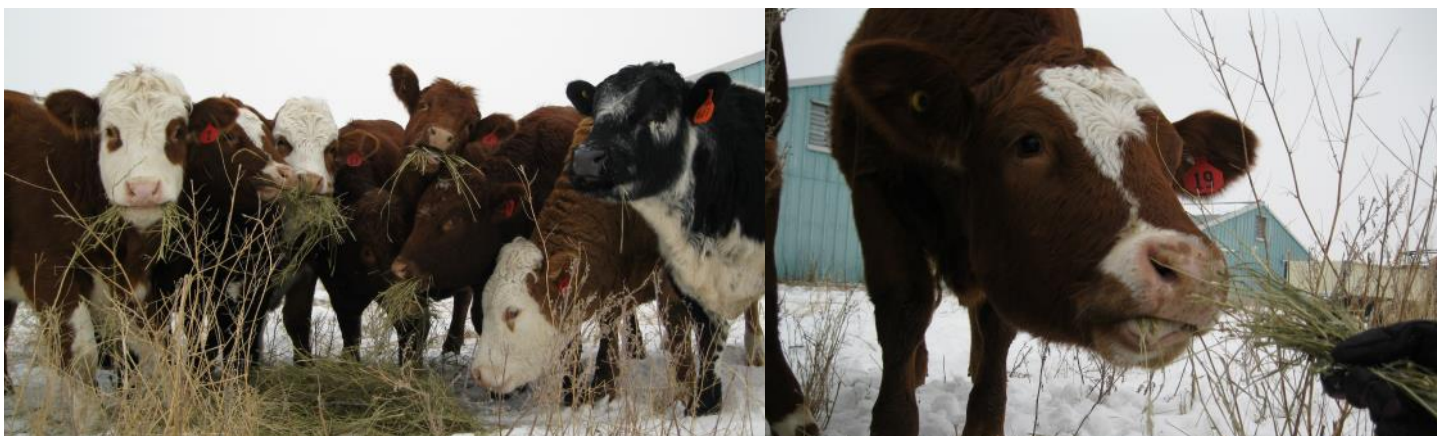
“Yes, the LORD will give what is good, and our land will yield its increase.”

Cattle

After taking a Holistic Management Course, we learned about how to take care of our pasture just as much as our livestock. We use rotational **grazing** on our farm, which means we are constantly moving the livestock to fresh rested **pasture** to **graze** and let the previous **grazed pasture** rest so that it can grow back undisturbed. This allows the desired forage to grow strong, the microbes below the surface to multiply, and undesirable forage to be trampled for compost.

We purchased a bull for our heifers in August, a Speckled Park/Angus cross. We named him “McLovin”. We are looking forward to calves in late May-June of 2018. Nature calving! The calves will be born in warmer months and have new green forage to eat.

If you would be interested in ordering a side of beef for delivery around November 2018 please contact us for some more details.



Hogs

Our first year with hogs was a success! We bought 6 pigs in May and housed them in the barn with flax bedding. We brought them to pasture in July and the finished product was amazing. Even the butcher was impressed with the quality of lean meat. We will be taking orders for whole/half hogs. The pork is ready around the end of August/September.



Chicken: 2018 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 processing. A \$5 deposit on each bird, which goes against the final bill, will be required with your order form. Your bird will be in a durable freezer bag at pick up, we do not provide coolers or boxes for transfer.

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

******Chicken Orders due March 1, 2018******

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: \$4 a dozen**,
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, 2018******

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. SoK2Ao**

Ph: 306-682-0775

Please feel free to call with any questions or concerns.