

Our Farm's Journey

January 2020



Our family wishes you and your family a blessed Christmas and an abundant New Year! It's a new decade and we pray for '2020' vision on our farm although we know there will be new challenges ahead. Thank you for your constant support as we journey along to learn how best to nurture our land and animals to provide nutritious food. We'll fill you in on this past year's trials and tribulations with a glimpse of what we anticipate in the near future (including a new baby for our blossoming family in the spring!).

Psalm 37:3-4

“**Trust** in the **Lord** and do good, dwell in the land and live on it.

Make the **Lord** your delight, and He will grant your heart's desire.”



No-Till Garden

We have a no-till garden, which is your regular garden that is covered with mulch so that there is no need for tilling. It allows worms and healthy microbial growth to flourish in your garden. It adds nutrition to your fruits and vegetables while cutting down weeds. We do however, have challenges. This has been year three without tilling. The challenges we face have been winds blowing off our woodchips that are from the chickens, hogs, and goats. Last year we built a wind-barrier on the south and north ends. This year, we



The kids helping load woodchips by hand into our livestock trailer. found a free source of chipped trees which do not blow away. This fall, we installed concrete barriers on the east and west sides to cut off grass from creeping in. We'll see how this year turns out! Michelle plans on building (or getting Shawn to build) a narrow chicken tractor that is easily moved for 2-4 hens to scratch at any unwanted grasses or weeds in the garden. Still, weeding is MUCH more pleasant and easier to handle.



We needed a tractor to plow the edging for the garden. The grass just keeps creeping!

Chicken & Eggs

Eggs

\$4 a dozen **OR** buy credit for \$20 for 5 dozen

Either text 306-231-4006 or message online

Available for pick up or deliver to Humboldt.



Chickens



Our pastured poultry is our most popular product on the farm and we were able to raise and process over 400 birds! New friends and neighbours came to help on our huge butcher days doing around 200 birds!!

We still have a few birds left to sell at \$3.50/lb.

The number of chickens we raise has continued to increase each year **BUT** with a new baby coming this spring, we will not be raising as many as last year... so first come first serve!

Our birds get fresh pasture each day along with a local feed ration. They benefit by eating healthy forage, dandelions, alfalfa, clover, and various grasses along with protein rich bugs.

Our birds ranged from 3-6 pounds and sell for \$3.50/lb. You'll find an order form at the end of this newsletter.



Brave little man was so excited to help catch chickens!



If we can mimic nature, and try and stay out of her way as much as possible, our land is healthier, our water is healthier, our animals are healthier, and we're going to build soil, we're going to regenerate this farm, and we're going to have a good quality of life.

-Greg Judy

Cattle

Michelle's Dad has purchased our cattle but we still manage them in the summer months. We continue to 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, microbes below the surface to multiply, and undesirable forage to be trampled for compost.

It was a dry year but we were blessed to see our pastures flourish. We managed to keep the herd full from our land yet supply enough bales for our goats, winter feed for cattle, and plenty leftover to sell.

We just took a steer to butcher and are selling grassfed beef. You can purchase a **50lb** pack for **\$350** or a **25lb** pack for **\$175** which includes: 25% steaks, 35 % roasts, and 40 % ground



Hogs

The pigs were once again outside to be finished on grass. It's fun to see what exactly they root for, the thistle, mushrooms, dandelions, and clover. They loved the garden treats we bring them! We typically have pork to sell this time of year, but our packages sold out soon after advertising.

To order a half or whole hog for the fall please fill out order form at the end of this newsletter.

We sell halves for \$2.50/lb and basic butchering usually costs around \$0.90/lb. (Curing, grinding & sausage are at additional costs.)



Goats

We've survived our first full year with our goat herd and are proud to say we still enjoy having them! It's been a huge learning curve and will continue to be for quite some time. Our first kidding season began in early May. They are all still in our barn, all babies were kept warm and the mothers did really well. Michelle's upbringing with swine really helped! We had a fall kidding as well but have noticed that 'out of season breeding' may be trickier than we hoped. All are welcome to come for a visit in the spring when we have new babies all over the place!



We have a number of bucklings that are almost ready for processing, so please contact us if you are interested.

We sell goats at **\$3/lb** live weight or butchered with skin on or off at **\$7.50/lb**

Baling was yet another vigorous exercise in the summer! We are so thankful for family and friends who have helped us in order to gather them.

As mentioned previously, we were blessed with many round hay bales but also have extras to sell. If you are interested, please contact Shawn at 306-231-7201.



“Teach a child the way he should go, he will not stray from it while he lives.”

Proverbs 22:6

Little Entrepreneurs:

Our girls are growing to learn what it takes to earn a dollar! Elizabeth is pretty keen on finding the best deals around to make good quality goodies while making a profit. Alexis may need more encouragement to make new products, but once she starts, she's on a roll! Jacinta and Jacob have become their hired hands to help from time to time!

Beth's Baking



Beth's Baking had the opportunity to serve her community and provided a women's retreat of 150 with chocolate pretzel treats. She researched and found a recipe and had the whole family involved in packaging these gifts. We were so proud! Soon she'll be preparing special treats such as red velvet cake balls for Valentine's Day and Easter goodies. She is happy to learn new recipes or try new treats to please her customers!

To order her baking, please text: 306-231-4006



Grade A Pet Treats

Alexis has such a heart for animals and so she continues to make pet treats. Her most popular ones are jerky treats for dogs. She made so many before Christmas that the dehydrator trays began to fall apart. She soon learned that sometimes it takes spending money to make money and bought a new (used) dehydrator. Jerky dog treat bags are made from our pastured beef and pork.

250g bag \$5

500g bag \$10

To order her treats, please text:
306-231-4006



Meat Available

Chicken:

Chicken Feet, livers: **\$3/lb**

Whole chickens (ranging from 3-5lbs): **\$3.50/lb**

Beef:

Chuck Roast \$6.50/lb

Blade Roast \$6.50/lb

Sirloin Tip \$7/lb

Soup Bones \$3/lb

Heart \$4/lb

Liver \$4/lb

Tongue \$4/lb

Rib Steak \$14.50/lb

Sirloin Steak \$12.50/lb

T-Bone Steak \$10/lb

Round Steak \$6.50/lb

Stew Meat \$6.50/lb

Ribs \$6.30/lb

Tenderloin \$20/lb

Ground Beef \$6.25/lb

50lb pack for **\$350** or **25lb** pack for **\$175** with 25% steaks, 35 % roasts, and 40 % ground

****If interested in a half or whole beef, please contact us for more information****

Goat:

Goat is **\$3/lb** live weight

\$7.50/lb butchered skin on or off. The meat can be quartered, halved, or cubed. Please expect 1-2 weeks to get your meat after ordering.

To order: Please text 306-231-4006 or call 306-682-0775

Find us on Facebook: [@PurePasturesSK](#)

Check out our website: [www.purepastures.ca](#)

Subscribe to our [YouTube](#) channel too.

Chicken: 2020 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, 2020******

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 (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 \$3.40/lb per hanging weight (roughly 180lbs a hog) which includes basic cut and wrap. Grinding, sausage, curing and bacon are available at additional costs. Pork will be ready in the fall.

******Hog Orders due March 1, 2020******

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. S0K2A0**

Ph: 306-682-0775 Send eTransfer to: speters@purepastures.ca

Please feel free to call with any questions or concerns.