

**Winters Grass Farm
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Howdy Folks,

Spring 2009

Last year was a great year. I've gotten to meet a lot of new folks, and it's been a thrill to see just how many of you are into good, healthy, local, food. The farm has been growing, and each year brings new opportunities and new challenges.

We have been able to make a few more improvements to enable us to do a better job growing your food. The big one was pouring a concrete pad behind the house to process chickens on. This was a major step in allowing us to keep the whole process much cleaner. The next step, when funds allow, is to build a roof over it for protection from the elements.

Last fall I started putting up a small barn. Most of the frame is up, but construction came to a stop once the snow started piling up. At this point, I probably won't get back to finishing it until mid-summer.

This spring I started renting a 60 acre field from a neighbor and have been working at fencing it in for the beef herd. It's a bit bigger than I need right now, but it will give me plenty of room for expansion. Of course all I need to fill it is plenty of beef orders!

On The Farm

Tours – I am always encouraging folks to take some time and come see what we are doing. There is nothing like knowing how your food is raised and seeing it for yourself. If you think you might like to have your class, church group, or just a bunch of friends come for a real farm experience, I'd be glad to give you a tour of the farm free of charge.

Farmers Market – We will be doing the Trenton Farmers Market again this year. It is located on the Village Green in Holland Patent. It runs late June through mid-October on Saturdays from 9:00 – 1:00.

I am considering doing another market this year as well – possibly in Old Forge. Any suggestions or feed back from any of you would be welcome. Is there a particular farmers market at which you would like to see us?

Buying Clubs – Deliveries are currently being made to Clinton and New Hartford. We have a loyal clientèle, and the interest is growing. I am looking for folks interested in starting buying clubs in their area. If you would like more information or think you might be interested in becoming a host and starting a buying club in your area, please contact us.

For those interested in joining one of the existing buying clubs let me know and I will add you to the monthly e-mail list.

Pastured Broilers – This year I will be increasing production slightly to about a 1000 broilers for the season.

After going over my finances for last year, I found that some of my operating costs were just barely being covered. I have increased the price of the broilers little bit to help with that. It is still cheaper to pick up fresh chicken on processing days as this helps reduce the cost of freezing and storage.

Pastured Turkeys – I will be going back to one batch of turkeys this year. There may be some smaller turkeys available in August and September. The bulk of them will be ready in October.

Salad Bar Beef - I am off to a head start this year with the beef. I was able to buy some feeder calves last fall, and have also started buying some beefers this spring. This should give me some flexibility with the orders. I still recommend that you get your orders in early. The beef has always sold out fast and seems to be the product in highest demand. Prices remain the same as last year.

We are going to continue to ask for a down payment on each quarter of beef ordered. The down payments will be \$150 for a quarter, \$300 for a half, and \$600 for a whole beeper. Down payments on ground beef quarters are \$100. This covers approximately half the full cost of each order.

Ready-to-Lay Pullets – As of writing this newsletter, there are 200 Black Star chicks in the brooder that will be ready in June. There's nothing like having your own small laying flock to supply your family and neighbors with the freshest eggs possible!

Brush Hog Ham – Last year I tried fencing in an acre of woodland and then letting the pigs go at it. They loved it and seemed to do very well. I'll definitely be doing that again this year. Another goal is to try growing our own crops for the pigs to harvest themselves. I'm thinking of trying buckwheat, beets, and possibly sweet potatoes. (I guess pigs love the sweet potatoes.)

I will again be offering bulk pork this spring. So if you ran out of pork over the winter, or missed out on getting some last fall, this is a good opportunity to get some. If you think a half a pig is too much for you, I am also offering 40lb. packs of pork with a variety of cuts. Just ask if interested. Of course I have plenty of pork available by the cut if you just want a little at a time.

Drawing - To encourage a timely reply from those of you who intend to order, we will have a drawing for everyone who places their order by May 10th. The winner will receive **\$50** worth of **FREE** WintersGrass products.

The winner of last years drawing was Sarah Schmidt-Lee!

Spread the Word! Anyone who refers us to a friend who becomes a customer will receive a \$10 discount off their next purchase.

I am a little late getting this out this year. Already I've been hearing from some of you who are waiting to get this. That is a good thing, and I am very grateful for all of you who are committed customers. It is great knowing that we are producing healthy, nutritious food that all of our customers value and enjoy. May you have a wonderful year, and we look forward to serving you as best we can! God Bless!

Sincerely,
Jordan Winters