

# THAT GUY'S FAMILY FARM

*Certified Organic Produce, Pastured Poultry & Fresh Flowers*



Fresh eggs, poultry and pork

**PUT A FARMER IN YOUR LIFE**  
and chickens in the freezer

For more information on our earth friendly production practices of pastured poultry, certified organic vegetables, flowers and pastured pork please refer to our website.  
[www.thatguysfamilyfarm.com](http://www.thatguysfamilyfarm.com)

## Where to find us!

### Farmers Markets



#### At Our Farm

##### Daily - Self-Serve Egg House and Certified Organic Produce

Guy & Sandy Ashmore & Family  
394 ST RT 380 Clarksville, OH 45113.  
[www.thatguysfamilyfarm.com](http://www.thatguysfamilyfarm.com)  
For poultry and pork use order form on website or call 937-289-3151 or email at [guy@thatguysfamilyfarm.com](mailto:guy@thatguysfamilyfarm.com)

#### Wyoming Ave

**Tuesdays - 3:00 to 7:00**  
**May 1st thru October** We are located on Wyoming Ave & Oak at the Village Green. [www.wyomingfarmersmarket.net](http://www.wyomingfarmersmarket.net)

#### City of Lebanon

**Thursdays - 3:00 to 7:00**  
**May 17th thru October** It is held one block west of the Golden Lamb on the corner of State Route 63 and Sycamore. [www.lebanonohiofarmersmarket.com](http://www.lebanonohiofarmersmarket.com)

#### Madeira

**Thursdays - 3:30 to 7:00**  
**May 17th thru October** It is located in the park on corner of Dawson St. & Miami [www.madeirafarmersmarket.com](http://www.madeirafarmersmarket.com)

#### Deerfield Twp

**Saturdays - 9:00 to 12:00**  
**May 12th thru October**  
*new location* Kingswood Park, 4188 Irwin Simpson Rd. Mason, OH  
[www.deerfieldfarmersmarket.com](http://www.deerfieldfarmersmarket.com)

## Life on the farm

**T**o everything - turn, turn, turn, there is a season - turn, turn, turn. We feel this song and verse speaks to our farm. Spring is here and we know there will be a time to plant, to harvest, a time to heal, and a time to laugh. The spring season is a special time for our family when we get to reconnect with all of you.

It is also time for us to turn the soil, turn the livestock out on pasture, and to turn our attention to all the blessings that surround us. A special blessing to us is our food community. It is uplifting and motivating to be a part of this fellowship. It is so rewarding to farm and become

connected to those who are enjoying food directly from our farm.

We continue to be amazed, after all these years how passionate you are over clean, nutritious, and delicious food. Just when we think, maybe just maybe, the good food revolution is slowing down, someone pulls in the drive or comes to market and they have just had a conversion to clean food. They have what we call, **new foodie fever**. They feel as if a whole new chapter in their life has opened up and they want to share it with everyone. If that doesn't get you pumped up, we don't know what will.



## 2012 Poultry Prices

Chicken - \$2.95 lb dressed   Turkeys - \$3.25 lb dressed   Pork - \$3.95 lb sold by the half  
email [guy@thatguysfamilyfarm.com](mailto:guy@thatguysfamilyfarm.com) or call 937-289-3151

**We started realizing a few years** ago the lack of practical sustainable farming information, education and experiences that are available. As with many things, the knowledge and craftsmanship of our past generations are being lost. And with that, there is a tremendous yearning, especially among the younger generation, to get their hands in the soil. So, last summer we hosted two interns on the farm. We worked, ate, and rested together. The combination of youthful minds and bodies with sustainable farming practices makes you feel like anything is possible. We were inspired by the experience of working with our interns, so we plan to continue this year. They will start in May and we look forward to introducing you to them at the farm or farmers markets this summer.

Our children are finding similar experiences. Conard interned on an organic farm in Florida, and worked in an off-the-grid community in New Mexico this past winter. He plans to continue interning on sustainable farms this year. Maggie is working in Harlan County, Kentucky as the Sustainability Project Coordinator. She is working with families to produce and preserve their own food. Nellie will graduate from Earlham College in May with a degree in Geology! She will be farming with us this season.

**The non GMO feed we started** using last year is working out wonderfully. It is a great blend of non-GMO grains along with organic minerals and probiotics, and as always, it does not contain any antibiotics, growth hormones or meat byproducts. We continue to look for a local source for feed and are very encouraged by two neighbors who are converting their conventional grain farms to organic. Hopefully we will be able to purchase grain from

them. More information on GMO's and their health effects can be found at Jeff Smith's website [www.responsibletechnology.org](http://www.responsibletechnology.org) and [www.nongmoproject.org](http://www.nongmoproject.org)



**Our pastured raised chickens** are in the brooder and some are in their field shelters. As a lot of you know we process monthly, with pickup at our farm on processing days. The order form with dates, prices and pick-up times is at the end of our newsletter or on our website. The broilers usually average over 4 lbs. It is a rewarding challenge to keep up with your requests, and your responsiveness to the pickup dates and times has been great. If you have a conflict with the dates, please let us know as soon as possible. It is a long day when we process, so advance notice is a major help, both mentally and physically. We need to have your order as soon as possible, because we receive our chicks at least seven weeks ahead of pickup day. We have to fill the requests in the order we receive them, but we try to fill every request.

We will be raising Thanksgiving turkeys again this year. Thank you for all the wonderful comments about what a terrific addition these birds are to your holiday festivities. We need to have your turkey order by the middle of July so that we know how many poults to order. It takes approximately 18 weeks to raise a delicious, nutritious Thanksgiving turkey. When you fill out your order form please include the estimated weight you would like for your holiday bird, and we will do our best to fill it. We are getting better at reaching the weights you request and this year we will try to have more 17lb to 25lb turkeys. A sixteen pound bird is about the smallest we usually have.

The hens are grazing in their movable hen house and their eggs keep getting more beautiful as the grass greens up. Eggs are available in the self serve egg house in front of our main house. We have more young pullets growing. We continue to try and keep up with demand.

**We are raising pastured pork again this year.** It will be offered by the half and whole. They are processed at Community Meats in Clinton County. It is cut and packaged to your specification, not only do you get to know your farmer, you also get to personally know your butcher. Prices and estimated pick up dates are also at the end of the newsletter or on our website.

**It is hard for us to believe that back in 1988** when we started converting our farming methods to organic and direct marketing that 25 years would go by so quickly and be so enjoyable. By 1998 we were able to have the land Certified Organic by the [Ohio Ecological Food and Farm Association](http://Ohio Ecological Food and Farm Association). What started out by selling sweet corn and tomatoes on a hay wagon by the side of the road has evolved and continues to evolve into a truly joyful experience. Thank you.



**We wish you a great 2012** and look forward to seeing you at our farm and at Farmers' Markets this season. We appreciate you taking the time to read our annual newsletter and share our successes and frustrations. Your encouragement and patronage help us to continually find that farming is a very rewarding way to raise a family.

Thank you for your support,  
Guy, Sandy, Maggie, Nellie & Conard  
That Guy's Family Farm